

Slow Cooker Chicken Korma:



The original recipe was taken from the BBC Good Food website I have included the link here for you, in case you would like to try it out.

[Slow cooker chicken korma recipe | BBC Good Food](#)

However, we have made some changes, and this is how we cook it within club.

This can be mixed up and cooked straight in the slow cooker and left for the day. We would usually put it on high between 8.00 and 9.30, that would be ready for us to serve up at 16.30 for tea in club.

If working on time constraints, we will sometimes cook it up in a pan first and then pop it in the slow cooker on low for 2-3 hours.

We serve ours with Asda micro basmati rice, plain naan and plain poppadom's.

Ingredients

- Asda frozen chicken breast diced (600g bag)
- 2 tbsp tomato purée
- 1tsp onion powder
- 1tsp garlic powder or granules
- 1 tsp ground cumin
- 2 tsp paprika (*more may be added for colour*)
- 2 tsp turmeric (*more may be added for colour*)
- 1 tsp ground coriander
- ¼-½ tsp chilli powder (*add to personal taste*)
- 1tsp bouillon powder
- 300ml chicken stock
- 150ml coconut milk or coconut cream
- Chicken/ vegetable gravy to thicken (*If needed*)

Method:

1. Add all the dry spices, tomato puree, bullion powder and chicken stock to the slow cooker, mix well. Add the chicken to the slow cooker and ensure it is all coated with the sauce. Turn the slow cooker to high for 5 – 6 hours.
2. Roughly 30 mins before serving add in the coconut milk/cream and mix well. You may find that the mixture takes on a separated look, this is due to the excess water in the chicken as it defrosts and cooks through. Just stir the sauce well and add some chicken gravy to help bind and thicken the sauce if needed. – At this point we may also add some more turmeric and paprika to help add colour to the mixture.
3. Serve up alongside basmati rice, naan bread and poppadom's.

If cooking up first due to time constraints:

1. *Place the chicken in the oven and roast it off. Whilst the chicken is in the oven add the sauce ingredients together as above including the coconut milk/cream in a pan and warm it through to the desired thickness – adding gravy if necessary. Once the chicken is cooked place the sauce and the chicken into the slow cooker and mix so the sauce fully covers the chicken. Place the slow cooker on Low for 2-3hours.)*
2. *Serve up alongside basmati rice, naan bread and poppadom's.*

Vegetarian/ Vegan version:

When cooking for our vegetarian and vegan children we substitute the chicken for Quorn pieces or vegetables (I love a vegetable curry!) and substitute the chicken gravy and stock for vegetable/vegan friendly alternatives.

Allergies:

We also ensure to use free from products or alternatives when cooking for children with coeliac/dairy allergies etc.