

Chicken Korma

Ingredients

1 lb Chicken Thighs (boneless,	skinless)
1 oz Cashews	1 Onion (chopped)
1 Roma Tomato (diced)	1 Serrano Chile (diced)
5 clv Garlic (smashed)	1 t Ginger (minced)
1 t Turmeric	1 t Salt
2 t Garam Masala	1/2 t Cumin
1/2 t Ground Coriander	1/2 t Cayenne Pepper
1/2 c Water	1/2 c Coconut Milk
1/4 c Cilantro (chopped)	

Chicken Korma

Instructions

1. In a blender add cashews, onion, tomato, serrano, garlic, and ginger then blend together into a paste. Pour into the pot of the Instant Pot.
2. Add water to the blender, blend and add it into the pot. Add turmeric, salt, 1 teaspoon garam masala, cumin, coriander, and cayenne into the pot and mix. Place the chicken on top of the sauce.
3. Place the lid on top, turn the vent to sealing. Set it at Manual on High Pressure for 10 minutes and let it release pressure naturally for 20 minutes.
4. Shred the chicken in the pot with a fork. Turn the Saute function on Low. Add coconut milk and 1 teaspoon of garam masala then mix well. Cook until the sauce has thickened until the desired consistency. Add cilantro and mix well. Serve immediately with basmati rice or naan.