



## Recipes

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### Chicken Korma with Tortilla Poppadums

Prep Time: 15 Minutes

Cooking Time: 60 Minutes

Serves 2

#### Ingredients:

3 each 6" Fry-Ready Tortilla (37186)

#### Poppadum Spices:

1 1/2 tsp. Black Mustard Seeds

1 1/2 tsp. Coriander Seeds

1/2 tsp. Cumin Seeds

1/2 tsp. Kosher Salt

#### For Chicken Marinade:

1 lbs. 1/2 Roasting Chicken , quartered

8 oz. vol. Plain Yogurt

3 tsp. Turmeric

1 1/2 tsp. Garlic Cloves , minced

1 cup Yellow Onion , minced

#### Chicken Korma Spices:

1 oz. vol. Ghee (Clarified Liquid Butter)

2 cups Yellow Onions , small dice

2 Tbsp. Fresh Ginger , minced

1 Tbsp. Fresh Garlic , minced

2 each Green Chiles , minced

1/4 tsp. Ground Cinnamon

5 each Whole Cloves

5 each Cardamon Pods

1 Tbsp. Coriander Seeds

2 tsp. Cumin Seeds

1/2 tsp. Kosher Salt

#### Directions:

1. For Chicken Marinade: Whisk yogurt, turmeric, garlic, and onions together in a mixing bowl. Coat chicken in marinade and cover refrigerated overnight.

2. Bring stretch style tortillas to room temperature. While tortillas are out, place poppadum spices in a spice grinder and pulse to chop. Set aside for tortillas.

3. Place stretch style tortillas in 360F fryer until just lightly golden and bubbles in fryer subside. Remove from fryer and coat with spices. Set aside

4. Remove chicken from marinade and heat large cast iron skillet over medium heat. Add ghee, onions, ginger, garlic and green chiles until onions are softened but not yet caramelized.

5. Add chicken quarters, skin side down and cook until skin turns dark golden brown.

6. Turn chicken over and add remaining spices to skillet. Stir with a wooden spoon or spatula until spices are evenly mixed with chicken.

7. Continue cooking over medium low heat, approximately 45 minutes or until chicken reaches proper internal temperature.

8. Remove from heat and garnish with toasted almonds,