

SPICED POTATO KORMA CUPS

Makes 12 cups

INGREDIENTS

For the korma curry:

- 2 tbsp oil
- 1 large onion, chopped
- 2 tbsp korma spice
- 4 skinless, boneless chicken breasts, cut into bite-sized pieces
- 3 cloves garlic, crushed
- 1 tbsp crushed ginger
- 2 tsp tomato paste
- 1 cup chicken stock
- 1 cup coconut cream
- Salt and pepper, to season

For the cups:

- 12 McCain Aloo Tikki

Serving suggestion:

- Plain yoghurt
- Toasted flaked almonds
- Coriander

METHOD

1. Preheat the oven to 200°C.

For the curry:

1. Heat the oil in a large pot.
2. Once hot, fry the onion until it begins to soften. Add the spice blend and cook for another few minutes
3. Add the chicken, garlic and ginger and fry until golden and fragrant.
4. Add the tomato paste, stock and coconut cream and bring to a simmer. Cook for about 15 minutes, until reduced to the consistency of thick cream. Season with salt and pepper to taste.

For the cups:

1. Place the McCain Aloo Tikki in a bowl and defrost by placing in the microwave for 30 seconds to 1 minute.
2. Using your hands, press each McCain Aloo Tikki into a 12-hole muffin tin to form a cup shape.
3. Place in the oven for 15 minutes, or until crisp.

