Indian: Chicken Korma

Prep Time: 5 min.  Cook Time: 25 min.  Yield: 3

Ingredients: *Rice*
- 1 cup basmati rice
- 1.5 cups of water
- 1 pinch salt

Instructions:
1. Rinse the basmati rice a couple times. Add to a pot with a pinch of salt and 1.5 cups of water. Bring to a boil. Cover and cook for 15 minutes.
2. Take it off the heat. Rest, covered, for 5 more minutes. Fluff with fork.

Ingredients: *Korma*
- 4 tbsp vegetable oil
- 2 small sweet Onions, sliced thinly
- 1/2 tsp salt
- 1 Tbsp ginger, minced
- 4 garlic cloves, minced
- 1 tsp fresh green or red chili pepper, chopped
- 1 Tbsp curry powder
- 1/2 cup water
- 4 Tbsp coconut cream
- 2 Tbsp tahini
- 1 cup (7~10 pieces) of Vegan chicken product
- 1/4 cup frozen green peas
- 1/2 tsp salt
- Garnish w/ cilantro leaves (optional)
- Serve with naan or fruit of choice

Instructions:
1. Bring the *oil* to heat on medium high in a heavy bottomed pan. When hot, toss in the sliced *onions* with half a teaspoon of *salt*. The salt will help the onions caramelize faster. Continuously stir until brown. About 10-15 minutes.
2. Then add in the *ginger*, *garlic*, *chopped chilies*, *curry powder* and sauté for another 5 minutes, until the garlic and ginger has softened slightly. Reduce the heat as needed.
3. Add the *water* to deglaze the pan. Mix well to remove the bits from the bottom of the pan.
4. Now add the *coconut cream*, *tahini*, *vegan chicken product*, and *green peas*. Warm through.
5. Taste and season with more *salt* as needed.
6. Serve over *rice*. Garnish with *cilantro*. *Naan bread* or *fruit* is optional.