



Maggi

Quick Korma with Pitta Bread

Ingredients

- 1 tbsp Corn Oil
- 450 g Chicken
- 200 g Onion
- 20 g Garlic
- 20 g Ginger
- 50 g Kurma Powder
- 100 ml Water
- 1 L Water
- 2 kiub MAGGI® Chicken Stock Cube
- 1 Tomato
- 1 Green Chili

Instruction

1. Blend onion, garlic, ginger and korma powder with water.
2. Next, stir-fry Korma paste in a pot until the oil separates and smells fragrant.
3. Add in chicken pieces and stir until the meat turns a little pale-coloured.
4. Pour in water, turn the heat high and let it boil for 5 minutes. Lower the heat.
5. Add in tomato, MAGGI® Chicken Stock Cube and green chilli. Allow it to simmer for 5 minutes.

Nutrition

Carbohydrates	11.76 g
Energy	162.25 kcal
Fats	4.56 g
Protein	19.75 g

🕒 25 Minutes

⊕ 6 servings