

Chicken Alfredo Korma

This Chicken Alfredo Korma is a delightful fusion dish that marries the rich flavors of traditional Indian korma with the creamy decadence of Alfredo sauce. Perfect for scooping up with naan, this dish offers a unique twist that will tantalize your taste buds.



Indian

30 min

Total time

Medium

Difficulty

550

kcal / serving

Nutrition per serving (estimated)

Protein 38 g

Carbs 15 g

Fat 37 g

Fiber 2 g · Sugar 6 g · Sodium 780 mg

Ingredients

- 200g boneless chicken, cut into cubes
- 1 tablespoon ghee or butter
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 teaspoon ginger paste
- 1 medium tomato, pureed
- 1/2 cup heavy cream
- 1/4 cup grated Parmesan cheese
- 1 teaspoon garam masala
- 1/2 teaspoon turmeric powder
- Salt to taste
- Fresh cilantro for garnish

Substitutions

Boneless chicken – Boneless turkey breast, cut into similar-sized cubes

Ghee or butter – An equal amount of neutral cooking oil

Heavy cream – An equal amount of whipping cream

Parmesan cheese – An equal amount of finely grated Grana Padano

Drink pairing

A medium-bodied white like Viognier

Its rounded fruit and aromatic character complement the creamy sauce and warm garam masala without overpowering the chicken.

0% option: Sparkling water with lime

Steps

- 1 Heat ghee or butter in a pan over medium heat.
- 2 Add the chopped onion and sauté until translucent.
- 3 Stir in the garlic and ginger paste, cooking for an additional minute until fragrant.
- 4 Add the pureed tomato and cook until the mixture thickens, about 5 minutes.
- 5 Stir in the chicken cubes, garam masala, turmeric powder, and salt. Cook until the chicken is no longer pink, about 7-10 minutes.
- 6 Reduce the heat and pour in the heavy cream and Parmesan cheese, stirring until well combined and creamy.
- 7 Simmer for another 5 minutes, allowing the flavors to meld.
- 8 Garnish with fresh cilantro before serving.

Chef's tips

- The sauce should look glossy and coat a spoon; a greasy sheen can mean the pan is too hot or the cream has separated.
- Cut chicken cubes to a similar size so they finish cooking evenly; avoid crowding the pan, which can slow browning.
- Have naan or rice ready before serving, since the creamy sauce is best enjoyed while freshly made.

Storage

Refrigerate leftovers within 2 hours in a covered container and use within 3-4 days. Reheat until steaming hot, stirring so the sauce warms evenly.

Frequently asked questions

How can I tell when the chicken is cooked?

Cut into the largest piece: it should be opaque throughout with no pink center. Keep the pieces similar in size for more even cooking.

Can I make the sauce ahead?

It is best freshly made for a smooth, creamy texture. For a short head start, prepare the onion-tomato base and finish with the chicken and cream close to serving.

What should I serve with Chicken Alfredo Korma?

Naan is a natural choice for scooping up the sauce; plain rice also pairs well and keeps the creamy, spiced chicken at the center.