

Creamy Chicken Korma Alfredo

Experience the fusion of Indian and Italian cuisine with this delightful Chicken Korma Alfredo. Tender chicken is simmered in a fragrant korma sauce and combined with creamy Alfredo pasta for a rich and satisfying dish.



Indian

25 min

Total time

medium

Difficulty

650

kcal / serving

Ingredients

- 150g boneless chicken breast, diced
- 1 tablespoon korma curry paste
- 100ml coconut milk
- 50g fettuccine or pasta of choice
- 50g heavy cream
- 1 tablespoon olive oil
- Salt and pepper to taste
- Fresh cilantro for garnish

Steps

- 1 Cook the pasta according to package instructions until al dente, then drain and set aside.
- 2 In a skillet, heat olive oil over medium heat. Add the diced chicken and cook until browned and cooked through, about 5-7 minutes.
- 3 Stir in the korma curry paste and cook for another 2 minutes until fragrant.
- 4 Pour in the coconut milk and bring to a simmer. Let it cook for 3-4 minutes to thicken slightly.
- 5 Lower the heat and stir in the heavy cream. Mix until well combined and heated through.
- 6 Add the cooked pasta to the skillet, stirring to coat the pasta in the sauce. Season with salt and pepper to taste.
- 7 Serve immediately, garnished with fresh cilantro.