**Fakeaway Chicken Korma**

* Cooked Chicken
* 400mls Chicken Stock
* 1 onion
* 1 pepper
* 1 tsp ground ginger
* 2 tsp medium curry powder
* 2 tsp garlic granules (or 2 cloves)
* ½ tsp turmeric
* 1 tsp Granulated Sugar (or Sweetener)
* 1 tsp ground almonds
* 25g of desiccated coconut
* 200g Fat Free Greek Yoghurt
* Spray Cooking Oil
1. Spray the pan with the cooking oil spray, add the onion, pepper until they have softened.
2. Stir in the garlic, ginger, coconut and almonds. Once well mixed in add half of the stock then simmer for 4-5 minutes.
3. Add the cooked chicken, curry powder, turmeric and sugar and mix well. Then add the rest of the stock.
4. Simmer on a medium heat for 10 minutes until most of the liquid has evaporated.
5. Reduce to a low heat and stir in the Greek yoghurt.
6. Serve with rice