



# Cashew Raisin Curry

**From:** Jelena at [ExpatsCraftsandKitchen.wordpress.com](http://ExpatsCraftsandKitchen.wordpress.com)

**Yield:** 6 servings

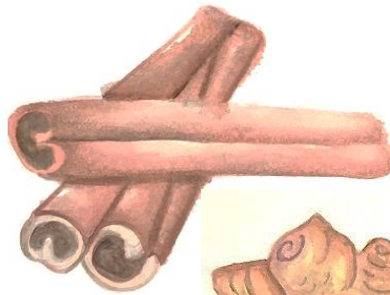
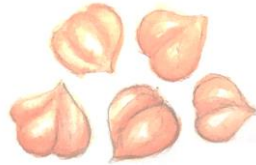
## Labels:

Gluten-Free

Sugar-Free

Low Carb

Low Dairy



## Ingredients:

### Group 1:

- 3/4 cup cashews
- 1/2 cup raisins
- 2 tbsp. margarine

### Group 2:

- 2 large yellow onions
- 5 garlic cloves
- 2 inches fresh ginger
- 4 roma tomatoes

### Group 4:

- 1 tbsp. cilantro



### Group 3:

- 1 can of chickpeas
- Water from chickpea can
- 2 heads of cauliflower, chopped
- 3 chicken breasts, bite-sized
- 2 tsp. ground coriander
- 1 tsp. paprika
- 1 tsp. yellow curry powder
- 1 tsp. ground cumin
- 1/2 tsp. mustard
- 1 cup of water
- 1/4 tsp. salt
- 2 sticks cinnamon
- 4 pods cardamom
- 1/4 inch fresh turmeric



## Instructions:

1. Sauté Group 1 ingredients until cashews brown. Set aside.
2. Combine Group 2 ingredients in a blender. Add water as necessary.
3. Pour from blender into the pan and add Group 3 ingredients.
4. Cook covered at medium heat until chicken is almost cooked through.
5. Cook uncovered at medium heat until liquid has cooked out.
6. Turn off heat. Remove cinnamon sticks (rinse, and re-use later)
7. Add sautéed Group 1 ingredients and cilantro.



## Notes:

-Without the chicken, this makes a great vegetarian dish!

-Inspired by My Heart Beets at

<https://myheartbeets.com/instant-pot-chicken-korma/>

