

# Kremal? K?ri Tavuklu Makarna

Kremal? k?rili tavuklu makarna tarifi. Hint lezzetleri ve ?talyan makarna f?zyon. Kolay haz?rl?k, lezzetli sonu. Ad?m ad?m tarif ve ipular?.

15 min

HAZIRLIK

20 min

PI?IRME

35 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

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## Malzemeler

- 1 pack pasta
- 1 tbsp curry
- 1 pack heavy cream
- 500 g chicken meat
- 1 tbsp butter
- 3 tbsp sunflower oil
- 2 tsp salt
- 100 g parmesan cheese
- 1 tsp turmeric
- 1 tsp cumin
- 1 tsp cilantro (coriander)
- 1 tsp red chilli

## Yap?l???

- Cook the pasta**

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook according to package directions until al dente (firm to the bite), usually 8-10 minutes. Drain and set aside.
- Prepare the chicken**

Cut the 500g chicken into bite-sized cubes, about 2cm pieces. Place in a bowl and season with 1 tsp salt, 1 tsp turmeric, 1 tsp cumin, 1 tsp coriander, and 1 tsp red pepper powder. Mix well to coat all pieces evenly and let marinate for 15-20 minutes.
- Cook the chicken**

Heat 1 tbsp butter and 1 tbsp oil in a large pan over medium-high heat until the butter foams. Add the marinated chicken pieces in a single layer and cook for 6-8 minutes, stirring occasionally, until golden brown and cooked through (internal temperature reaches 74°C/165°F).
- Add curry powder and cream**

Sprinkle 2 tsp curry powder over the chicken and stir for 30 seconds until fragrant. Pour in 3 tbsp heavy cream and reduce heat to low. Simmer gently for 3-4 minutes, stirring occasionally, until the cream thickens slightly and coats the chicken.
- Combine pasta and finish**

Add the cooked pasta to the pan and toss gently to combine with the creamy curry chicken. Cook for 1-2 minutes until heated through.

Remove from heat and stir in 100g grated Parmesan cheese until melted and creamy.

6 Taste and adjust seasoning with salt if needed. Serve immediately while hot, garnished with fresh cilantro if desired.

## puçlar?

Tavu?u pi?irmeden önce mutlaka marine edin. En az 30 dakika, mümkünse 2-3 saat marine etmek, etin baharatlar?n lezzetini emmesini sa?layacaktır.

Makarnay? al dente pi?irmeye özen gösterin. Sosla kar??ırken biraz daha pi?ece?i için fazla yumu?ak olmamal?.

Köri tozu taze ve kaliteli olmal?. Eski baharatlar yeme?in lezzetini olumsuz etkileyebilir. Baharatlar? kuru tavada hafifçe kavurmak aromalar?n? güçlendirir.

Tavu?u pi?irirken yüksek ate?te mühürleyin. Bu, etlerin suyunu kaybetmesini önler ve daha lezzetli olmas?n? sa?lar.

Kremay? eklerken ate?i k?s?n. Yüksek ate?te krema kesilebilir ve istenmeyen bir görünüm olu?abilir.

Parmesan peynirini son anda ekleyin ve hemen kar??t?r?n. Bu, peynirin düzgün erimesini sa?lar.

Servis etmeden önce tuz ve baharatlar? kontrol edin. Son dakika ayarlamalar? yeme?in tad?n? mükemmelle?tirir.

Taze ki?ni? veya maydanoz ile süslemek hem görsel hem de lezzet aç?s?ndan yeme?i tamamlar.