

Khubani Murgh Kadhai

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/apricot-chicken-curry-recipe-indian>

Ingredients:

- 1 kilogram chicken
- 3 tablespoons vegetable oil
- 3 tablespoons ghee
- 3 cloves
- 6 black peppercorn
- 2 black cardamom
- 2 green cardamom
- 1 bay leaf
- 1 inch canela
- 2 teaspoons coriander powder
- 2 teaspoons chilli powder
- 1 teaspoon turmeric powder
- 1/2 teaspoon garam masala powder
- 1/2 cup onion
- 3 green chilli
- 1 cup curd
- 6 apricots
- 4 apricots
- 1/2 cup fried onions
- 1 inch ginger
- 12 cloves
- 1 teaspoon cumin seeds

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 185 milligrams
4. Fat: 36 grams
5. Fiber: 5 grams

6. Protein: 56 grams
 7. SaturatedFat: 8 grams
 8. Sodium: 350 milligrams
 9. Sugar: 12 grams
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