

Indian Ginger Chicken

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 1 pound boneless chicken –,cut in small cubes, 450 grams
- 2 tablespoons ginger paste
- 1 teaspoon chilli powder Kashmiri, –,for colour
- 6 tablespoons oil –,divided
- 1 onion –,thinly sliced
- 1 tablespoon chilli paste green
- 1/2 tablespoon cumin roasted and grounded
- 1/2 tablespoon coriander roasted and grounded
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon chilli powder
- 1/2 teaspoon black pepper powder
- salt – to taste
- 3 tomatoes –,raw puree
- 3/4 cup yogurt –,whipped, or less according to desired gravy
- 1 tablespoon butter
- 1 inch ginger – cut in julienne, less or more
- fresh coriander Chopped, – to garnish, optional
- 1 lemon wedge

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 85 milligrams
4. Fat: 36 grams
5. Fiber: 4 grams
6. Protein: 27 grams
7. SaturatedFat: 8 grams
8. Sodium: 390 milligrams
9. Sugar: 7 grams

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