

Malvani Coconut Chicken Curry

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- 500 grams chicken with bone
- 1 teaspoon ginger garlic paste
- 1/2 teaspoon turmeric powder
- coconut Fresh, grated – 100 g
- 1/2 cup coconut milk
- 2 onions
- 3 red chilies
- 3 dry red chilies
- 3 teaspoons tamarind paste
- 1/2 teaspoon coriander powder
- 1/2 teaspoon fennel seeds
- 4 cloves
- 1/2 teaspoon cumin powder
- black pepper powder – 1/2 tsp
- 1/4 teaspoon cinnamon powder
- coriander leaves – A bunch, finely chopped
- 1 tablespoon lemon juice
- water As needed
- salt – To taste

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 80 milligrams
4. Fat: 14 grams
5. Fiber: 4 grams
6. Protein: 27 grams

7. SaturatedFat: 10 grams
 8. Sodium: 300 milligrams
 9. Sugar: 4 grams
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