

# Sri Lankan Chicken Kottu Roti (Chicken Koththu Roti)

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-beef-roti-recipe>

## Ingredients:

- 2 tablespoons vegetable oil
- 1/2 medium onion
- 3 garlic cloves
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 6 jalapenos large, or 3 anaheim peppers, halved and sliced, see recipe notes for substitutions
- 1 cup sliced leeks washed, white part only
- 1/4 cabbage
- 1/2 teaspoon cayenne pepper leave it out if you prefer a mild kottu
- 2 cups chicken shredded, leftover chicken curry OR rotisserie chicken
- 1/2 cup curry sauce leftover, OR use the curry spices below
- 1 cup grated carrots
- 3 eggs
- 1 cup shredded cheese optional - for chicken and cheese kottu roti
- salt
- pepper
- 1 pound roti chopped godhamba, or flour tortillas, see recipe notes for substitutions
- 1 tablespoon curry powder Sri Lankan
- 1/3 cup chicken stock
- 1/4 teaspoon black pepper
- 1/2 teaspoon cayenne pepper for a spicy version
- 1/2 teaspoon ground cinnamon

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 260 milligrams

4. Fat: 26 grams
5. Fiber: 9 grams
6. Protein: 39 grams
7. SaturatedFat: 9 grams
8. Sodium: 580 milligrams
9. Sugar: 5 grams

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