

Mutton Korma – Hyderabadi style Mutton korma

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-braised-mutton-recipe>

Ingredients:

- 500 grams mutton with bones
- 1/4 teaspoon turmeric powder
- 1/2 teaspoon salt
- 1/2 tablespoon ginger garlic paste
- 1/2 tablespoon chilli powder red
- 1 piece cinnamon stick 2 inch
- coriander leaves a few
- 2 tablespoons peanuts
- 6 almonds
- 10 cashews
- 5 tablespoons dessicated coconut powder
- oil for frying
- 2 onion finely sliced
- 4 tablespoons oil
- 1/2 tablespoon ginger garlic paste
- 1 cup curd
- 1/4 teaspoon turmeric powder
- 1 tablespoon chilli powder red
- 1/2 teaspoon chilli powder kashmiri red
- salt to taste
- 1/2 teaspoon Garam Masala
- 1/4 cup coriander leaves chopped
- 1/4 cup mint leaves
- 4 green chillies slit them into half

Nutrition:

1. Calories: 520 calories

2. Carbohydrate: 15 grams
3. Cholesterol: 125 milligrams
4. Fat: 37 grams
5. Fiber: 5 grams
6. Protein: 34 grams
7. SaturatedFat: 11 grams
8. Sodium: 690 milligrams
9. Sugar: 6 grams

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