

Chicken Curry

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- 1/4 cup oil
- 2 medium potatoes peeled and quartered
- 2 large carrots peeled and cubed
- 1 small onion peeled and chopped
- 3 cloves garlic peeled and minced
- 4 pounds chicken cut into serving parts
- 1 tablespoon fish sauce
- 2 cups coconut milk
- 1 cup water
- 1/2 green bell pepper seeded and cut into cubes
- 1/2 red bell pepper seeded and cut into cubes
- 2 tablespoons curry powder
- salt to taste

Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 295 milligrams
4. Fat: 57 grams
5. Fiber: 7 grams
6. Protein: 97 grams
7. SaturatedFat: 31 grams
8. Sodium: 940 milligrams
9. Sugar: 8 grams

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