

Basic Indian Curry | Pressure Cooker Indian Curry

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 1 pound boneless pork shoulder diced into 2 inch cubes
- 1 1/2 cups diced onions
- 1 cup canned tomatoes undrained
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 2 teaspoons Garam Masala divided
- 1 teaspoon salt
- 1 teaspoon turmeric
- 1 teaspoon cayenne
- 2 tablespoons water

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 70 milligrams
4. Fat: 3.5 grams
5. Fiber: 3 grams
6. Protein: 28 grams
7. SaturatedFat: 1 grams
8. Sodium: 730 milligrams
9. Sugar: 3 grams

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