

Afghani Chicken Curry

Yield: 4 min
Total Time: 65 min

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

Ingredients:

- 1 pound chicken
- bone
- 1 onion medium sized, roughly chopped
- 6 garlic pods
- 1 inch ginger piece sized
- 3 green chilies
- 1 cilantro big handful of
- 7 cashews soaked in warm water for 15mins
- 1/2 lemon 's juice
- 1 tablespoon kasuri methi
- 1 teaspoon Garam Masala
- 2 bay leaves
- 1 teaspoon pepper
- 1 teaspoon ghee /unsalted butter
- 1/2 cup yogurt
- 1/2 cup heavy whipping cream
- salt as required
- oil as required
- 3/4 cup water

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 120 milligrams
4. Fat: 21 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 9 grams
8. Sodium: 310 milligrams

9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Afghani Chicken Curry above. You can see more 15 indian chicken curry recipe with bones Taste the magic today! to get more great cooking ideas.