

Chicken Do Pyaza

Yield: 2 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-chicken-do-pyaza-gravy-recipe>

Ingredients:

- 400 grams chicken pieces bone in
- 1/2 teaspoon chilli powder
- 1/2 tablespoon ginger garlic paste
- 1/2 tablespoon lemon juice
- 1 pinch salt
- curd
- 1/2 cup curd yogurt whisked
- 1/2 tablespoon chilli powder
- 1/3 tablespoon cumin powder
- 1/4 tablespoon turmeric powder
- 1/2 tablespoon coriander powder
- 2 onion finely chopped
- 2 large tomato pureed
- 1 pinch cumin seeds
- 1/2 tablespoon ginger garlic paste
- 1/4 tablespoon garam masala powder
- 1 pinch kasoori methi
- 1 medium onion pedals
- 2 green chili slits
- 1 tomato cut into cubes, optional
- salt as per taste
- 3 tablespoons cooking oil
- coriander leaves Chopped

Nutrition:

1. Calories: 850 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 175 milligrams
4. Fat: 59 grams

5. Fiber: 8 grams
6. Protein: 47 grams
7. SaturatedFat: 14 grams
8. Sodium: 820 milligrams
9. Sugar: 17 grams

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