

# Nadan kozhi curry | Kerala style chicken curry

Yield: 3 min  
Total Time: 20 min

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

## Ingredients:

- 1 1/3 pounds chicken
- 4 tablespoons oil
- 1 tablespoon coconut oil
- 1/4 teaspoon mustard seeds
- 1/2 teaspoon fennel seeds
- 1/8 teaspoon seeds
- chillies optional – 2
- 20 curry leaves
- 6 green cardamom
- 6 cloves
- canela 3 inch – 1
- 9/16 pound onion
- 5 1/4 ounces tomato
- ginger crushed/chopped - 1 tbsp
- garlic crushed/chopped – 1 tbsp
- green chillies mild – 3
- 1 1/2 tablespoons chilli powder
- 1/4 teaspoon turmeric powder
- 1 1/2 tablespoons coriander powder
- pepper powder – 1 tsp
- 1/2 teaspoon fennel powder
- 1/2 teaspoon Garam Masala
- 1 1/2 tablespoons vinegar
- salt as per taste
- coconut oil again – 1 tbsp
- coriander leaves chopped, optional – few

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 130 milligrams
4. Fat: 31 grams
5. Fiber: 7 grams
6. Protein: 43 grams
7. SaturatedFat: 8 grams
8. Sodium: 440 milligrams
9. Sugar: 5 grams

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