

# Coriander Chicken Curry

Yield: 4 min  
Total Time: 25 min

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

## Ingredients:

- 1 onion small, roughly chopped
- ginger a thumb-sized piece, roughly chopped
- 2 garlic cloves chopped
- 2 green chilli
- 1 9/16 cups coriander keep a few leaves back as a garnish, optional
- 2 teaspoons coconut oil
- 4 chicken breasts cut into bite-sized pieces
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 1/2 cup natural yogurt fat-free
- 1/2 lemon juiced
- basmati rice steamed

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 150 milligrams
4. Fat: 10 grams
5. Fiber: 2 grams
6. Protein: 51 grams
7. SaturatedFat: 5 grams
8. Sodium: 280 milligrams
9. Sugar: 4 grams

---

Thank you for visiting our website. Hope you enjoy Coriander Chicken Curry above. You can see more 20 indian coriander gravy recipe Get cooking and enjoy! to get more great cooking ideas.