

# Homemade Curry Powder

Yield: 2 min  
Total Time: 55 min

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

## Ingredients:

- 2 tablespoons coriander seeds
- 1 tablespoon cumin seeds
- 1 tablespoon fennel seeds
- 2 red chilies or more dried, broken up into small pieces.
- 1/2 teaspoon ground turmeric
- 3 onion
- 4 cloves garlic
- 2 teaspoons minced ginger
- 1 curry powder recipe, 5 tablespoons, see above for recipe
- 5 cups vegetables Zucchini, mushrooms, cauliflower, broccoli, carrot, spinach, potato, sweet potato, winter squash etc
- 2 cups water
- 1 cup coconut milk

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 67 grams
3. Fat: 28 grams
4. Fiber: 21 grams
5. Protein: 15 grams
6. SaturatedFat: 20 grams
7. Sodium: 190 milligrams
8. Sugar: 8 grams

---

Thank you for visiting our website. Hope you enjoy Homemade Curry Powder above. You can see more 17 simple indian curry powder recipe Savor the mouthwatering goodness! to get more great cooking ideas.