

# Authentic Chicken Curry with Desi Chicken

Yield: 8 min  
Total Time: 70 min

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

## Ingredients:

- 850 grams chicken Desi, roughly 1 chicken, Karahi cut
- 370 grams onions 3 medium, finely chopped
- 1/3 cup oil divided
- 2 tablespoons ginger paste
- 2 tablespoons garlic paste divided
- 2 medium tomatoes
- 3 whole cloves
- 9 whole black peppercorns
- 1 black cardamom bruised
- 1 inch cinnamon stick broken
- 3/4 teaspoon cumin seeds
- 1 teaspoon salt or to taste
- 3/4 teaspoon red chili powder or to taste
- 1/4 teaspoon turmeric
- 1 1/4 teaspoons coriander powder
- 1/4 teaspoon nutmeg crushed
- 1 pinch caraway seeds black, kalonji
- coriander green, optional, for garnishing
- green chilies whole or sliced, optional, for garnishing

## Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 70 milligrams
4. Fat: 13 grams
5. Fiber: 2 grams
6. Protein: 22 grams

7. SaturatedFat: 2 grams
  8. Sodium: 410 milligrams
  9. Sugar: 3 grams
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