

# Ayam Kuzi / Kuzi Chicken

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-recipe-with-sultanas>

## Ingredients:

- 1/2 chicken
- 15 shallots sliced and fried
- 3/4 cup water
- 3 saffron strands
- 30 grams sultana
- 1 tablespoon ghee
- 2 tablespoons tomato paste
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 2 teaspoons coriander seed
- 1 teaspoon fennel seed
- 1 teaspoon cumin
- 1/2 inch ginger
- 1/2 teaspoon turmeric powder
- 1 inch fresh turmeric
- 1 inch fresh turmeric
- 2 slices galangal
- 2 cloves
- 1 star anise
- 2 cardamom
- 1 canela
- 1 lemongrass bruised
- 70 milliliters yoghurt
- 125 milliliters milk

## Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 87 grams
3. Cholesterol: 130 milligrams

4. Fat: 10 grams
5. Fiber: 3 grams
6. Protein: 54 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 590 milligrams
9. Sugar: 6 grams

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