

Watermelon Curry (Rajasthani Style)

Yield: 2 min
Total Time: 25 min

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

Ingredients:

- 1 cup watermelon for the sauce
- 1 cup watermelon cubed for the curry
- 2 tablespoons sunflower oil
- 1/2 teaspoon yellow mustard seeds
- 1 teaspoon black mustard seeds
- 1 teaspoon cumin seeds
- 1 teaspoon Thai chili crushed, Sub: jalapeno peppers
- 1 teaspoon ginger crushed
- 1 teaspoon garlic crushed
- 1 teaspoon red chili powder
- 1 teaspoon turmeric powder
- 7 curry leaves
- 1 cup chick peas from a can, drained
- 2 teaspoons salt
- 1 teaspoon cumin powder
- 1/2 teaspoon Garam Masala

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 39 grams
3. Fat: 16 grams
4. Fiber: 5 grams
5. Protein: 8 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 2680 milligrams
8. Sugar: 10 grams

Thank you for visiting our website. Hope you enjoy Watermelon Curry (Rajasthani Style) above. You can see more 17 indian watermelon chicken recipe Prepare to be amazed! to get more great cooking ideas.