

Spicy Dry Fried Curry Chicken

Yield: 6 min
Total Time: 120 min

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

Ingredients:

- 3 pounds chicken
- 1/2 teaspoon ground turmeric
- 1 tablespoon ground coriander
- 2 teaspoons black pepper
- 1 1/2 tablespoons chili powder
- 1 1/2 teaspoons salt
- 3 tablespoons vegetable oil
- 1 teaspoon mustard seeds
- 1 teaspoon fenugreek seeds
- 1 onion large, sliced
- 1 1/2 teaspoons cumin seeds
- 3 leaves curry fresh
- 2 teaspoons ginger paste
- 1 teaspoon garlic paste
- 2 cups water
- 1 cup coconut milk
- 2 tablespoons fresh lime juice

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 145 milligrams
4. Fat: 24 grams
5. Fiber: 3 grams
6. Protein: 47 grams
7. SaturatedFat: 11 grams
8. Sodium: 810 milligrams
9. Sugar: 2 grams

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