

Dishoom's Ruby Chicken Curry

Yield: 2 min
Total Time: 480 min

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

Ingredients:

- 1 pound boneless skinless chicken thighs cut into 2" chunks
- 1/4 inch fresh ginger finely diced
- 5 cloves garlic crushed
- 1 teaspoon chili powder Indian
- 1 teaspoon ground cumin
- 1/2 teaspoon Garam Masala
- 1/4 lime
- 1 tablespoon neutral oil such as grapeseed
- 1/4 cup kefir or greek yogurt
- 4 cloves garlic
- 1/2 inch fresh ginger plus extra for garnish
- 1/2 cup neutral oil such as grapeseed
- 1 bay leaf
- 4 pods green cardamom
- 1 stick canela
- 14 ounces cherry tomatoes blended
- 1 tablespoon butter
- 1 teaspoon chili powder Indian
- 1/2 teaspoon Garam Masala
- 1/2 teaspoon ground cumin
- 1/4 cup heavy cream aka whipping cream

Nutrition:

1. Calories: 1130 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 220 milligrams
4. Fat: 95 grams
5. Fiber: 7 grams
6. Protein: 53 grams

7. SaturatedFat: 22 grams
 8. Sodium: 370 milligrams
 9. Sugar: 8 grams
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