

Kuku Paka

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/kuku-sabzi-recipes>

Ingredients:

- 1 tablespoon fresh ginger grated
- 2 cloves garlic crushed
- 1 tablespoon salt
- 2 tablespoons sunflower oil
- 8 bone in chicken thighs
- 4 large potatoes sliced into wedges
- 1 tablespoon sunflower oil
- 1 onion chopped
- 2 cloves garlic minced
- ginger a thumb of, grated
- 1 chilli fresh, minced, or to taste
- 1/2 teaspoon turmeric
- 1 teaspoon cumin powder
- 1 teaspoon sugar
- 1 teaspoon salt
- 7/8 pound tomatoes tin of
- 1 11/16 cups coconut milk
- juice a lime
- 4 hard boiled eggs halved
- chopped coriander to serve

Nutrition:

1. Calories: 1550 calories
2. Carbohydrate: 86 grams
3. Cholesterol: 560 milligrams
4. Fat: 91 grams
5. Fiber: 11 grams
6. Protein: 94 grams
7. SaturatedFat: 36 grams

8. Sodium: 2800 milligrams
 9. Sugar: 17 grams
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