

Indian Spiced Chilli & Ginger Chicken

Yield: 4 min
Total Time: 60 min

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

Ingredients:

- 500 grams chicken thigh
- 2 teaspoons coriander seeds
- 1 teaspoon cumin seeds
- 1 tablespoon ginger paste
- 1 tablespoon garlic paste
- 2 fresh red chilli
- 1/2 lemon
- 3/4 cup yogurt
- 1 teaspoon turmeric powder
- 1 teaspoon salt
- 1/4 cup mustard
- 2 onion
- 2 inches ginger
- 8 cloves minced
- 1 tomato
- 1 teaspoon coriander powder
- 1 teaspoon cumin powder
- 1/2 teaspoon turmeric powder
- 1 teaspoon unsalted butter
- 1 teaspoon chilli powder
- chopped coriander Freshly, to garnish, optional

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 110 milligrams
4. Fat: 22 grams

5. Fiber: 5 grams
 6. Protein: 25 grams
 7. SaturatedFat: 6 grams
 8. Sodium: 920 milligrams
 9. Sugar: 7 grams
-

Thank you for visiting our website. Hope you enjoy Indian Spiced Chilli & Ginger Chicken above. You can see more 15 lemon ginger chicken indian recipe Get cooking and enjoy! to get more great cooking ideas.