

Coconut Chicken Curry

Yield: 6 min
Total Time: 65 min

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

Ingredients:

- 2 tablespoons olive oil
- 2 pounds chicken breasts skinless and boneless, cut into bite size pieces
- 1/2 teaspoon salt or to taste
- 1/2 teaspoon pepper or to taste
- 1 small onion chopped
- 3 cloves garlic minced
- 2 tablespoons curry powder
- 1 cup chicken broth
- 14 ounces coconut milk 1 can
- 14 1/2 ounces diced tomatoes 1 can
- 2 tablespoons tomato paste
- 2 tablespoons sugar
- 2 tablespoons parsley chopped

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 95 milligrams
4. Fat: 26 grams
5. Fiber: 3 grams
6. Protein: 35 grams
7. SaturatedFat: 16 grams
8. Sodium: 440 milligrams
9. Sugar: 9 grams

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