

North Indian Nepali Curry Dumplings

Yield: 8 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/pork-curry-recipe-north-indian-style>

Ingredients:

- 2 tablespoons olive oil
- 1 clove garlic chopped
- 1 onion sliced
- 1 tomato diced
- salt
- black pepper
- 1 pinch cayenne pepper or to taste
- 1 tablespoon chopped fresh cilantro
- 1 pound ground pork
- 1 bunch cilantro chopped
- 1 onion chopped
- 1 bunch green onions chopped
- 1 tablespoon garam masala
- 1 teaspoon curry powder
- 2 cloves garlic chopped
- 1 teaspoon ginger paste
- salt
- black pepper
- 20 ounces dumpling wrappers round

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 45 milligrams
4. Fat: 17 grams
5. Fiber: 4 grams
6. Protein: 18 grams

7. SaturatedFat: 5 grams
 8. Sodium: 640 milligrams
 9. Sugar: 2 grams
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