

Chilli chicken with ginger & coriander - Gordon Ramsay

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/south-indian-spicy-chilli-chicken-recipe>

Ingredients:

- 1 1/8 pounds chicken
- 3 chopped garlic
- 2 teaspoons ginger
- 1 chilli
- 3 teaspoons lemon juice
- 2 teaspoons coriander seeds
- 1 teaspoon cumin seeds
- 1/2 teaspoon tumeric powder
- 3/4 cup yogurt
- 1 finely chopped onion
- 2 teaspoons coriander powder
- 1 teaspoon Garam Masala
- 2 teaspoons tomato puree
- 1 3/4 tablespoons butter
- 1 bunch coriander leaves chopped
- salt For taste

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 100 milligrams
4. Fat: 10 grams
5. Fiber: 2 grams
6. Protein: 27 grams
7. SaturatedFat: 5 grams
8. Sodium: 350 milligrams
9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Chilli chicken with ginger & coriander - Gordon Ramsay above. You can see more 19 south indian spicy chilli chicken recipe Experience flavor like never before! to get more great cooking ideas.