

Kerala Duck Curry

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-duck-curry-recipe>

Ingredients:

- 2 1/4 pounds duck
- 1 tomato
- 3 onion
- 2 tablespoons chilli powder
- 2 tablespoons coriander powder
- 1 piece ginger
- 5 green chilli
- 3 cloves
- 1/2 Garam Masala tspv, 1 tsp
- 1/2 teaspoon mustard
- 2 stems curry leaves
- coriander leaves for garnishing, optional
- salt to taste

Nutrition:

1. Calories: 1090 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 190 milligrams
4. Fat: 98 grams
5. Fiber: 5 grams
6. Protein: 30 grams
7. SaturatedFat: 33 grams
8. Sodium: 390 milligrams
9. Sugar: 7 grams

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