

Recipe Name: One Pot Pressure Cooker Chicken Curry
Recipe - One Pot Pressure Cooker
Chicken Curry Recipe

Diet Type: Non-Vegetarian

Course: Lunch

Cuisine: South Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 tsp coconut oil	4
• 1 sprig curry leaves	
• 4 long garlic - finely chopped	
• 1 inch ginger - finely chopped	
• 1 onion - finely chopped	
• 2 tomatoes - finely chopped	
• 1/2 tsp turmeric powder	
• 1 teaspoon garam masala powder	
• 1 teaspoon red chilli powder	
• 1 teaspoon coriander powder	
• 300 grams chicken breast - cut	
• salt - as per taste	
• 2 cups water	

Preparation

- To make One Pot Pressure Cooker Chicken Curry Recipe, first heat coconut oil in a pressure cooker.
- After heating, add curry leaves, ginger, garlic and cook for 1 minute.
- Now add onion and cook till the onion becomes soft.
- After the onion becomes soft, add.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
550	37	25	24	4	6