DietCloud – Recipe

Recipe Name: Garlic Red Chicken Gravy Recipe
Diet Type: Non-Vegetarian
Course: Dinner
Cuisine: North Indian Recipes
Quantity:



Ingredients

Ingredient	Quantity
• 1 kg Chicken - cleaned	5
• 2 tablespoons Sunflower Oil	
• 1 tablespoon Butter	
• 1 Onion - sliced	
• 15 Dry Red Chillies	
• 10 cloves Garlic	
• 1 cup Curd (Dahi / Yogurt)	
• 1 tablespoon Turmeric powder (Haldi)	
• Salt - as required	
• 1 tablespoon Cumin powder (Jeera) - (optional)	

Preparation

• To begin making the Garlic Red Chicken Gravy recipe, soak red chillies and garlic for 10 minutes in hot water.
• Take a mixie jar.
• Grind the soaked red chillies and garlic into a fine paste.
• Keep it aside.
• To begin the garlic red chicken gravy, heat oil in a pressure cooker.
• Add finely chopped onions, stir it till it turns golden brown.
• Now add chicken, salt and turmeric powder in it.
• Add the paste and stir well.
• Add curd and mix it properly.
• Now add cumin powder and stir.

• The Hot spicy delicious Garlic red chicken gravy is ready to serve now.

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Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)