Chicken Gizzard

Ingredients

- tbsp Oil
- g Onion
- Mediums Green chilis
- oz Lemon grass
- Leafs Curry Leaves
- tbsp Chilli Flakes
- tsp Pepper
- 1/2 1/2 tbsp Roasted curry powder
- tbsp Roasted curry powder
- tsp Ginger Paste
- tsp Ginger and garlic paste
- 1/2 1/2 tsp Turmeric powder
- tbsp MAGGI coconut milk powder
- oz Cardamom
- oz Cloves
- g Chicken Gizzard

Instructions

1. Add oil to a pan
2. Once heated, add Onion, Green Chili, Lemongrass, Garlic, Cloves, Cardamom, Curry Leaves & saute
3. Add Chili Powder, Pepper, Roasted Curry Powder, Curry Powder, Turmeric & saute for a while
4. Add the Gizzard to it and mix well
5. Finally, add the MAGGI Coconut Milk Powder and cook

Nutrition

Carbohydrates	49.85 g
Energy	532.46 kcal
Fats	16.89 g
Fiber	20.61 g
Protein	57.15 g
Sodium	216.39 mg
Sugars	2.62 g

20 Minutes

3 Portions