

Pepper Chicken Curry

Ingredients

- kilogram Chicken
- tbsp Roasted curry powder
- tsp Turmeric powder
- tbsp Pepper
- g Onion
- Mediums Chopped Green Chilli
- tbsp Oil
- Stick Lemon grass
- sprigs Curry Leaves
- A smalls pieces Pandan Leaves
- tsp Ginger
- tsp Garlic
- tbsp MAGGI coconut milk powder
- tsp Salt & Pepper
- tsp Mustard Seeds
- mL Water

Instructions

1. Add Oil to a pan & let it heat
2. Add Pandan Leaves, Curry Leaves & Onions and Saute
3. Add ginger & garlic and saute
4. Add green chili and saute again
5. Add 1tbsp curry powder, pepper 3 tbsp, turmeric 1 tsp & mix well
6. Add the chicken & mix well
7. Add salt & mustard seeds and mix well
8. Add 125ml water, let it cook
9. Finally add MAGGI Coconut Milk Powder & let it boil & then simmer for 5 mins

Nutrition

Carbohydrates	31.99 g
Energy	725.22 kcal
Fats	47.38 g
Fiber	3.67 g
Protein	60.24 g
Sodium	777.62 mg
Sugars	1.77 g

28 Minutes

4 Portions