

Healthy Indian Curry Chicken Breakfast

A delicious and healthy breakfast dish with Indian Curry flavor. Can be served with toasted bread or boiled rice.



Breakfast Dish

Indian

15 min

Total time

Easy

Difficulty

248

kcal / serving

Ingredients

- Ingredients (for 1 person):
- 4 oz Chicken breast
- 2 Tbsp. Curry Powder
- 2 Tbsp. finely sliced Onions
- 2-3 slices of Salmon
- 1/2 Tomato diced

Steps

- 1 Dice the chicken into small cubes
- 2 Heat a pan over medium-high heat with some oil.
- 3 Add diced onion and chicken cubes, fry for about 4-5 minutes.
- 4 Add curry powder, mix well and fry for 2 minutes.
- 5 Add diced tomatoes and season with salt and pepper.
- 6 After it boils, simmer for 3-4 minutes and add salmon slices.
- 7 Cook for another 3-4 minutes until the salmon is cooked through.