

# Yogurt Curry

This homemade yogurt curry is an Indian-inspired dish perfect for those seeking an easy, healthy and delicious dish.



Main Dish

Indian

**30 min**

Total time

**Easy**

Difficulty

**350400**

kcal / serving

## Ingredients

- Ingredients:
- 1/2 cup of yogurt
- 1/2 teaspoon of cumin powder
- 1/2 teaspoon of turmeric powder
- 2 tablespoon of oil
- 1 green chili, chopped
- 1 small onion, chopped
- 1/2 teaspoon of minced garlic
- 1/2 teaspoon of minced ginger
- 1 teaspoon garam masala
- Salt to taste
- Fresh coriander, chopped
- Basmati rice, cooked

## Steps

- 1 - In a bowl, whisk the yogurt with the cumin and turmeric powder to combine. Set aside.
- 2 - Heat the oil in a saucepan. Add the green chili, onion, garlic and ginger. Fry for 3 minutes until fragrant and lightly golden.
- 3 - Add the garam masala and yogurt-spice mixture. Fry for a few minutes.
- 4 - Add a cup of water and salt. Simmer for 15 minutes on low heat.
- 5 - Garnish with fresh coriander leaves.
- 6 - Serve with cooked basmati rice.