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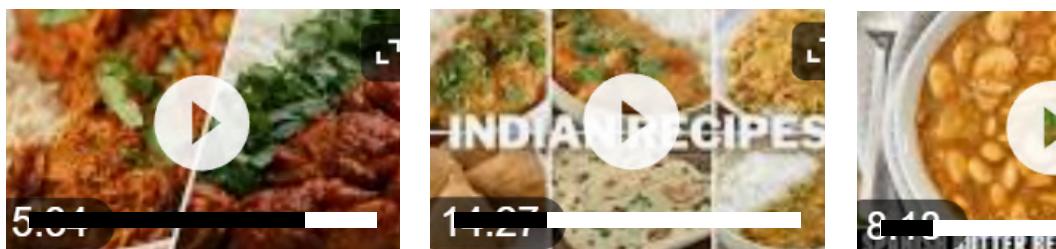


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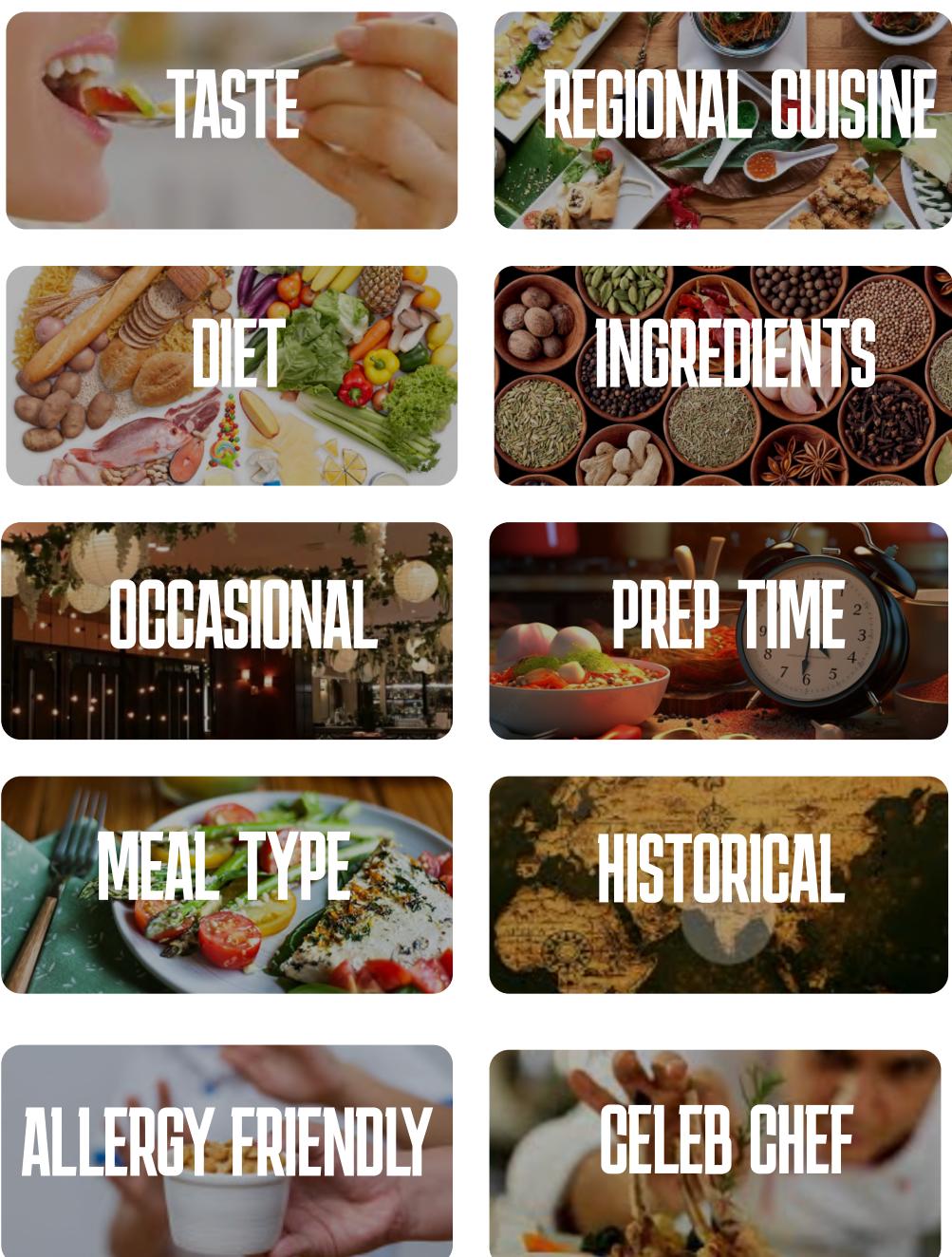




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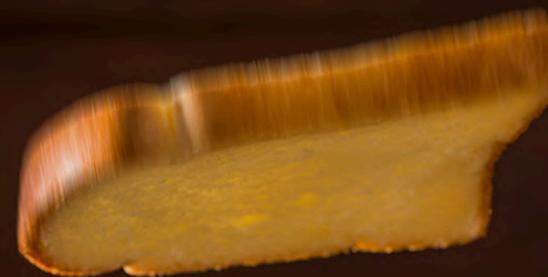
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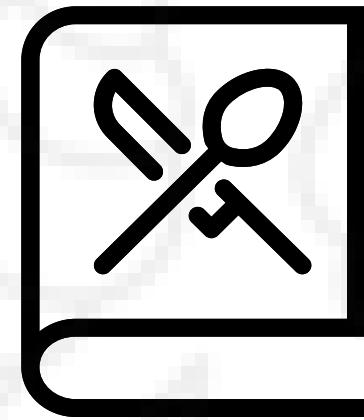
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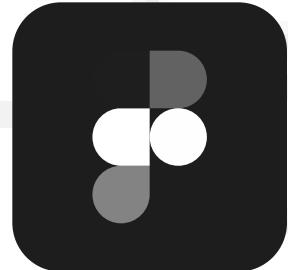
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# COOKBOOK

Make Mealtime Magical:  
Delicious Food, Fun Friends.



Figma





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3 2 4 |

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## Enter your name and email

**Name**

Enter your name

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**Email**

Enter your email

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I have referrer code ▾

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Beginner  Intermediate  Chef

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# COOKBOOK

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going!!

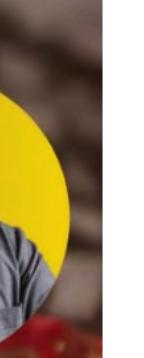
Have you tried the  
**CHILLI GARLIC NOODLES**  
yet?



COOK WITH  
**Ranveer**  
BRAR

**GAJAR  
KA HALWA**

Watch the Gajar Ka Halwa  
getting the Chef's own touch.



Bite of Velvety  
Perfection!

Indulge in the new Talk  
of the Dessert Town...



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The Garlic got them going!!

Have you tried the  
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The Garlic got them going!!

Have you tried the  
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**KNIFE SKILLS**  
**WORKSHOP**



**PRAJNA'S PLATING**  
**TIPS**



# Pro Tips



A sharp knife is safer and more efficient to use in the kitchen. Invest in a good quality knife sharpener and hone your knives regularly to maintain their sharpness.



Taste your food as you cook and adjust the seasoning and flavors as needed. This will help you develop your palate and ensure that your dish is perfectly seasoned.

Reserve some of the pasta cooking water before draining. The starchy water can be used to adjust the consistency of sauces and help them adhere to the pasta better.



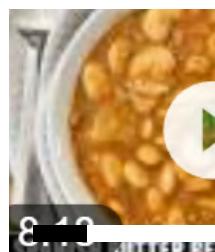
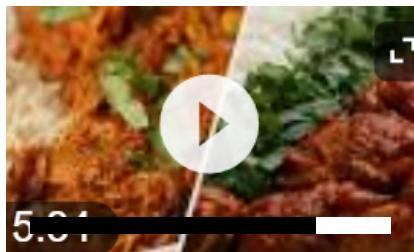
Revive stale bread by spraying it lightly with water and heating it in the oven for a few minutes. This will help to soften the bread and make it taste fresh again.

Don't discard citrus zest after juicing. Use a microplane grater to zest citrus fruits before juicing and use the zest to add bright flavor to dishes, sauces, dressings, and baked goods.

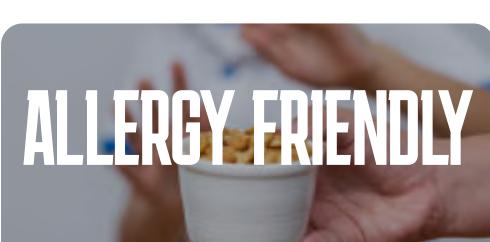




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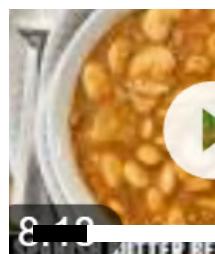
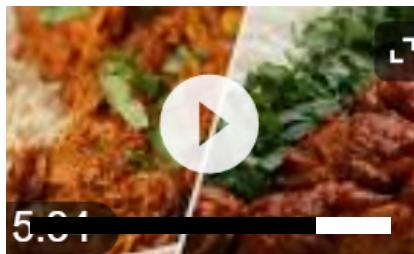


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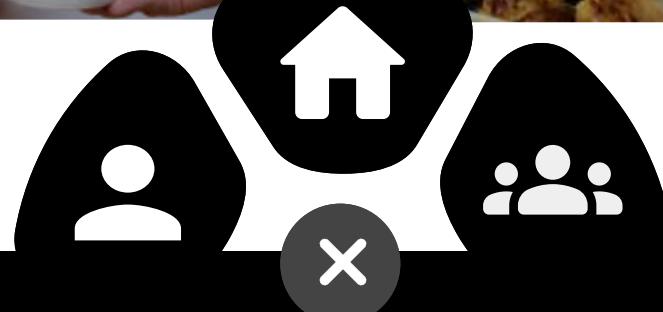
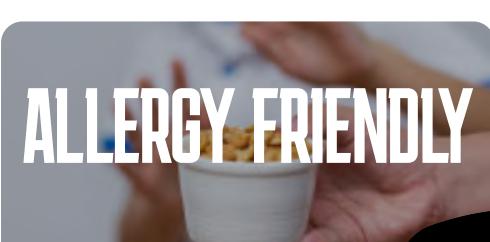




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# Taste

SPICY

SWEET

SAVORY

SALTY

BITTER

CREAMY

SOUR

What are your  
taste buds  
craving for  
today?



# Taste

SPICY

SWEET

SAVORY

SALTY

BITTER

CREAMY

SOUR



## Mexican Style Chicken Stew

Andrew Schluz



## Chilli Chicken Roast

Nikhil



## Spanish Spicy Bean Stew

Suavarez Sumera



## Spicy Garlic Chicken

Mamooty





# Mexican Style Chicken Stew

Andrew Schluz



Difficulty: Easy



15-20 min

Serves

## TIPS

- 1. Brown the Chicken:** Before adding the chicken to the pot, consider browning it in the olive oil for extra flavor and color. This step adds depth to the stew.
- 2. Toast the Spices:** Toasting the ground cumin, chili powder, paprika, and dried oregano in the pot for a minute before adding the liquid ingredients can help release their aromatic oils and intensify their flavors.
- 3. Use Homemade Chicken Broth:** If possible, use homemade chicken broth instead of store-bought for a richer and more flavorful stew base. You can also use a combination of chicken broth and water for a lighter option.
- 4. Add Fresh Herbs:** In addition to dried oregano, consider adding fresh herbs like chopped cilantro or parsley at the end of cooking for a burst of freshness and color.
- 5. Adjust the Heat:** Control the spiciness of the stew by adjusting the amount of jalapeno pepper used. For a milder stew, remove the seeds and membranes from the jalapeno or omit it altogether.
- 6. Simmer Gently:** Allow the stew to simmer gently over low heat to allow the flavors to meld together without overcooking the chicken. This helps develop a richer and more complex flavor profile.

Ingredients and Instructions





# Mexican Style Chicken Stew

Andrew Schluz



Difficulty: Easy



15-20 min

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## TIPS

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Ingredients and Instructions



## Ingredients:

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 jalapeno pepper, seeded and minced (optional, for heat)
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- Salt and pepper to taste
- 1 can (14.5 ounces) diced tomatoes
- 2 cups chicken broth
- 1 pound boneless, skinless chicken breasts, cut into bite-sized pieces
- 1 cup corn kernels (fresh, frozen, or canned)
- 1 can (15 ounces) black beans, drained and rinsed
- Juice of 1 lime
- Chopped fresh cilantro, for garnish
- Avocado slices, for serving (optional)

## Instructions:

1. In a large pot or Dutch oven, heat the olive oil over medium heat. Add the chopped onion and cook until softened, about 5 minutes.
2. Add the minced garlic, diced bell peppers, and jalapeno pepper (if using). Cook for another 3-4 minutes until the peppers are slightly softened.
3. Stir in the ground cumin, chili powder, paprika, dried oregano, salt, and pepper. Cook for 1 minute until fragrant.
4. Add the diced tomatoes (with their juices) and chicken broth to the pot. Bring to a simmer.
5. Add the bite-sized chicken pieces to the pot. Let the stew simmer gently for about 15-20 minutes until the chicken is cooked through.
6. Stir in the corn kernels and black beans. Simmer for another 5 minutes to heat through.
7. Remove the pot from the heat and stir in the lime juice. Taste and adjust seasoning if needed..



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Events

# Barter System

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# Barter system



Live location



## Community

search for specific items



rice

fruits

spinach

carrots

jam

bread

tamrind



# Barter system



Live location



## Community

search for specific items



rice

fruits

spinach

carrots

jam

bread

tamrind

Hang on ! Looking for a recipient for your item in your nearby location!



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# Barter system



Live location



## Community

search for specific items



rice

fruits

spinach

carrots

jam

bread

tamrind

Availability check done ✓



2 kg in exchange of 2kg carrots



1kg in exchange of 1kg Flour



1/2kg in exchange of 1/2kg Sugar



send a request



# EVENTS



Live location



## Community

search for events around you



### Prajna's Plating Tips

📍 1.3km

presentation

plating



### Red Velvet by Vidhi

📍 2.8km

dessert

sweet

cake

baking



### Nikhil and Non-Veg

📍 3.1km

non-veg

chicken

mutton

spicy



### Macaroni Night with Mahalasa

📍 4.1km

italian

pasta

cheese



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BREAKING DOWN  
COMPOUND SPICES



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**LIVE CHEF VIDEO**



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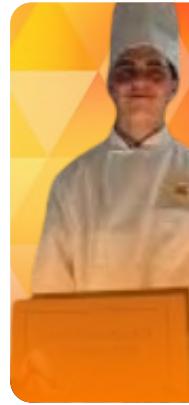
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**LIVE CHEF VIDEO**





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 REVA University



## Mexican Style Chicken Stew

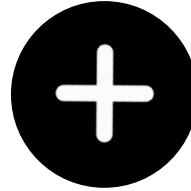
Andrew Schluz





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## Prajna's Plating Tips

1.3km

presentation

plating





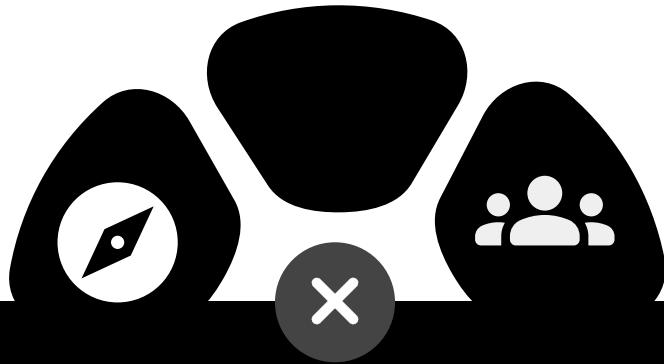
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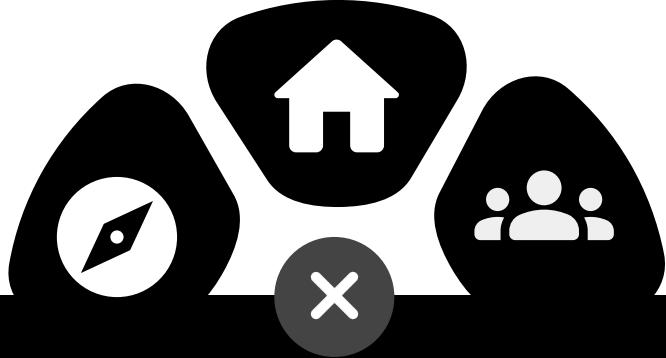
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