



Egg Roast

Cooking Time _____

On2Cook: 5:30 mins Normal Cooking: 15 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

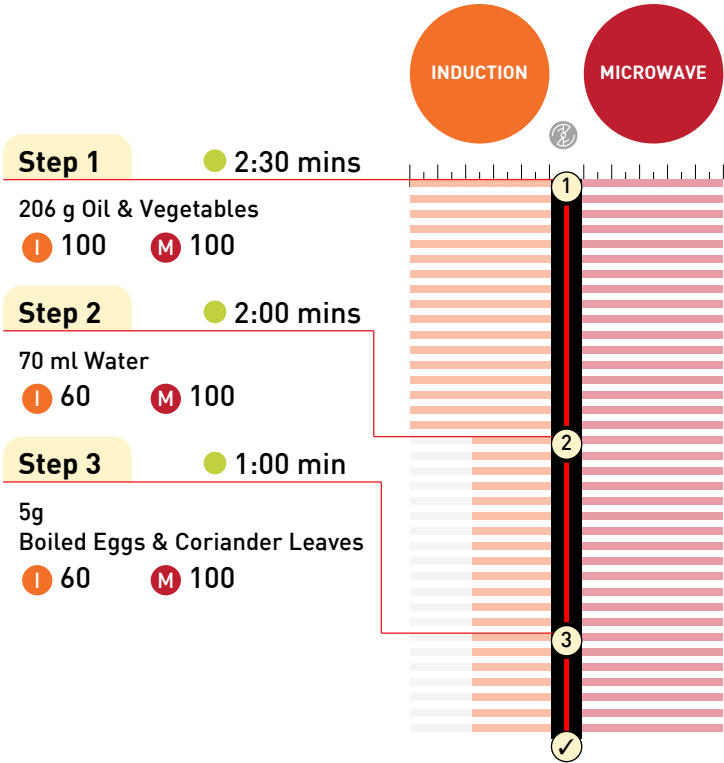
Ingredients _____

- 206 g

Oil & Vegetables
- 30 g Oil, 1 g Mustard seeds
- 100 g Sliced Onions
- 50 g Sliced Tomatoes
- 2 g Curry Leaves
- 5 g Chopped Ginger
- 5 g Chopped Garlic
- 5 g Chopped Green chilli
- 2 g Red Chilli Powder
- 1 g Turmeric Powder, 3 g Salt
- 1 g Black pepper powder
- 1 g Coriander Powder
- 3 number

Boiled Eggs & Coriander Leaves
- 70 ml

Water



Total Output:
250G (1 PORTION)