



# Chicken Curry

## Cooking Time

On2Cook: 7:40 mins    Normal Cooking: 40 mins

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

## Ingredients

50 ml	Oil
15 g	Garlic & Ginger
	5 g Ginger, 10 g Garlic
150 g	Onion
100 g	Tomato
640 g	Marinated Chicken
	500 g Chicken
	15 g Ginger Garlic Paste
	100 g Curd, 1 g Kasuri Methi
	3 g Coriander Powder
	2 g Jeera Powder, 2 g Garam Masala
	12 g Kashmiri Red Chilli Powder
	5 g Salt
15 g	Indian Masala
	3 g Jeera Powder
	5 g Kashmiri Red Chilli Powder
	3 g Salt, 2 g Coriander Powder
	2 g Red Chilli Powder
50 g	Cream
70 ml	Water

### Step 1

0:40 secs

50 ml Oil

I 100

M 0

### Step 2

1:30 mins

Chicken

g Tomato, 640 g Marinated

15 g Garlic, 150 g Onion, 100

I 100

M 100

### Step 3

2:00 mins

10 g Indian Masala

I 100

M 100

### Step 4

2:00 mins

70 ml Water

I 100

M 100

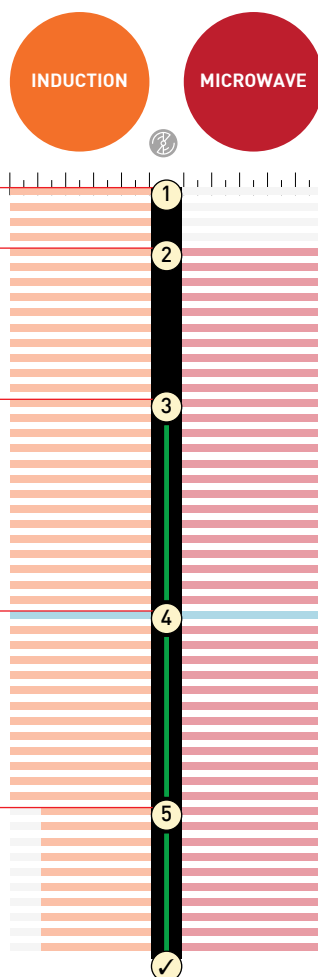
### Step 5

1:30 mins

50 g Cream

I 80

M 100



**Total Output:**  
900 g