



Andhra Chi Curry

Cooking Time _____

On2Cook: 12:55 mins Normal Cooking: 45 mins

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

Ingredients _____

- 60 g

Ghee
- 150 g

Onion
- 100 g

Ginger & Garlic Paste
- 400 g

Raw Gravy Mix
- 200 g Tomato, 30 g Cashew
- 20 g Melon Seeds, 100 g Water
- 15 g Coriander Powder
- 15 g Red Chilli Powder
- 10 g Garam Masala, 10 g Salt
- 502 g

Chicken Curry Cut & Curry Leaves
- 500 g Chicken Curry Cut
- 2 g Curry Leaves
- 150 ml

Water

Step 1 0:40 secs

60 g Ghee
I 100 M 0

Step 2 2:15 mins

150 g Onion
I 100 M 100

Step 3 1:00 min

100 g Ginger & Garlic Paste
I 100 M 100

Step 4 2:00 mins

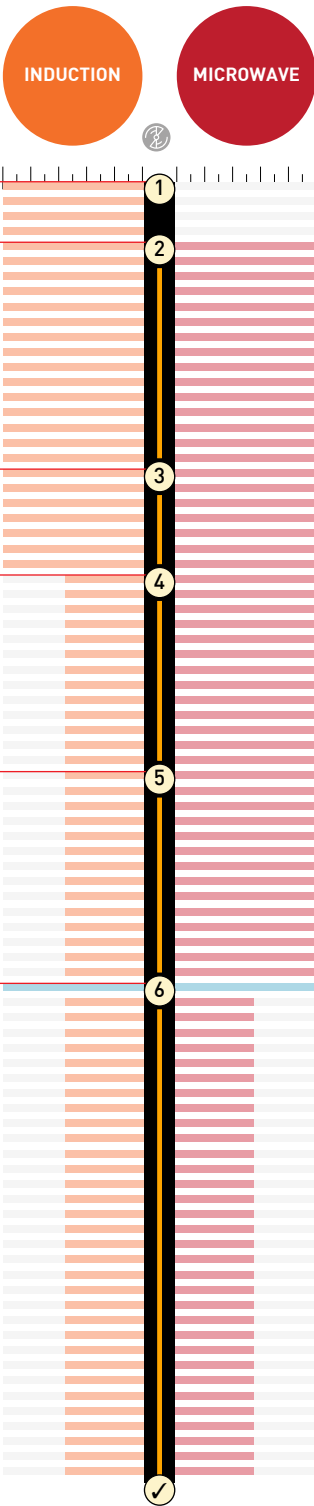
Raw Gravy Mix
I 60 M 100

Step 5 2:00 mins

Curry Leaves
502 g Chicken Curry Cut &
I 60 M 100

Step 6 5:00 mins

150 ml Water
I 60 M 60



Total Output:
1000 G