



Bom Keema Masala

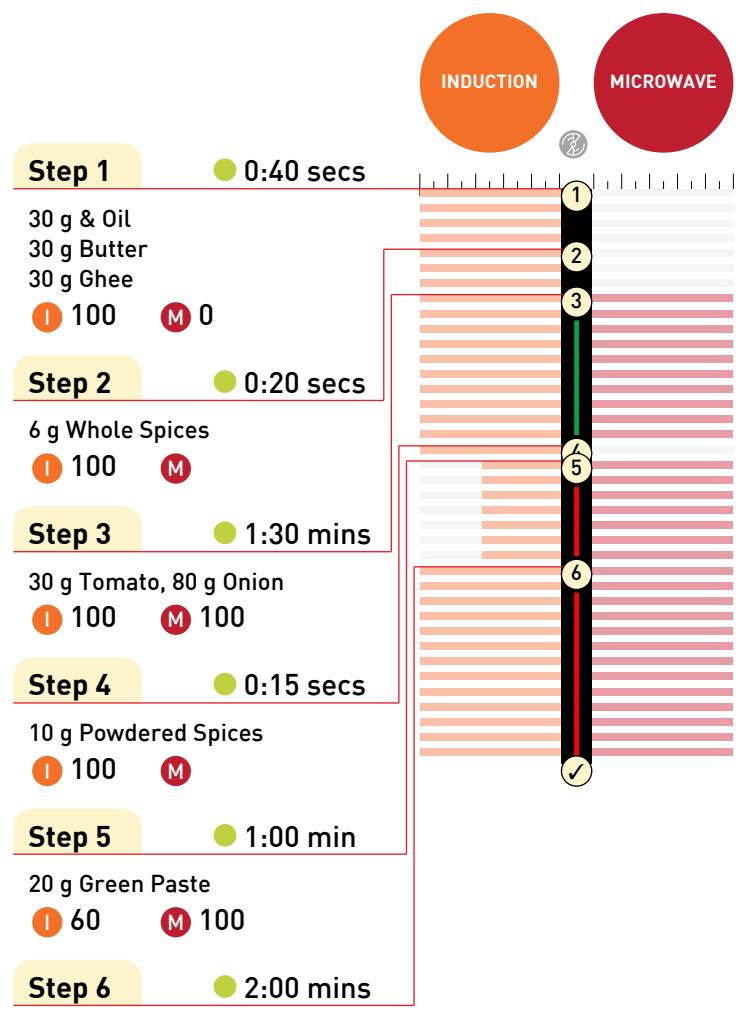
Cooking Time

On2Cook: 5:45 mins Normal Cooking: 15 mins

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

Ingredients

30 g	Ghee, Butter, & Oil 10 g Ghee, 10 g Butter, 10 ml Oil
6 g	Whole Spices 2 g Cumin Seeds, 2 g Green Cardamom 2 g Cinnamon Sticks
80 g	Onion
30 g	Tomato
10 g	Powdered Spices 3 g Kashmiri Red Chilli 2 g Garam Masala, 2 g Cumin 3 g Coriander
20 g	Green Paste 4 g Ginger, 4 g Garlic 4 g Green Chilli 4 g Coriander Leaves 4 g Mint Leaves
248 g	Keema Mix 200 g Chicken Keema 10 g Ginger Garlic Green Chilli Paste 20 g Hung Curd, 2 g Turmeric Powder 5 g Red Chilli Powder 1 g Garam Masala, 1 g Cumin Powder 5 g Coriander Powder, 4 g Salt



Total Output:
350 G