



# Rajasthani Chi

Cooking Time \_\_\_\_\_

On2Cook: 14:30 mins    Normal Cooking: 40 mins

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

Ingredients \_\_\_\_\_

- 350 g

Mix Ingredients

150 g Ghee, 200 g Slices Onion

1 Nos Cinnamon Stick

4 Nos Green Cardamom, 4 Nos Clove
- 1241 g

Marinated Chicken

900 g Chicken Curry Cut, 150 g Curd

18 g Salt, 8 g Turmeric Powder

15 g Cumin powder
- 445 g

Mixed Gravy

150 g Onion

20 g Whole Coriander Seeds

15 g Dry Red Chilli

20 g Dry Kashmiri Chilli Powder

10 g Ginger, 30 g Garlic

200 g Water
- 10 g

Chopped Coriander 10g
- 200 ml

Water (Auto)

Step 1

3:30 mins

Mix Ingredients

I 100

M 100

Step 2

2:00 mins

Marinated Chicken

I 100

M 100

Step 3

4:00 mins

Mixed Gravy

I 100

M 100

Step 4

5:00 mins

200 ml Water (Auto)

I 100

M 100

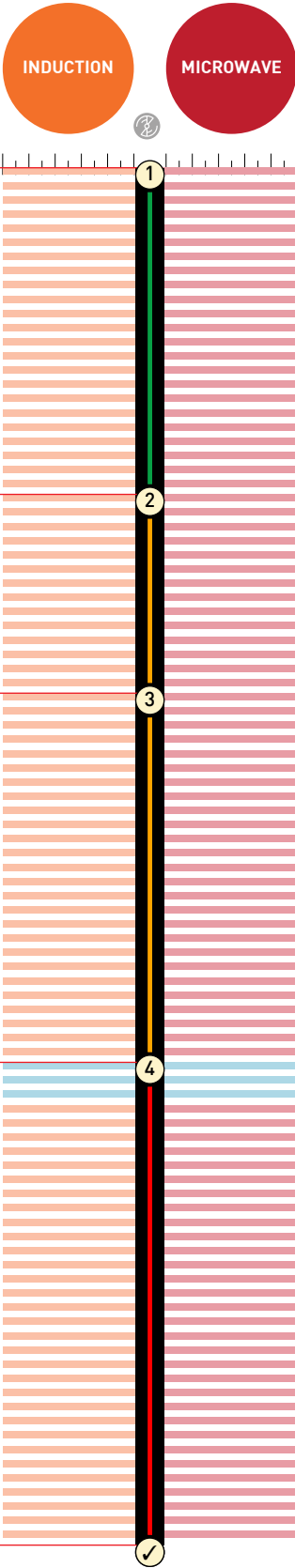
Step 5

0:00 secs

Chopped Coriander 10g

I 0

M 0



Total Output:  
1600 G