



Rajma Masala

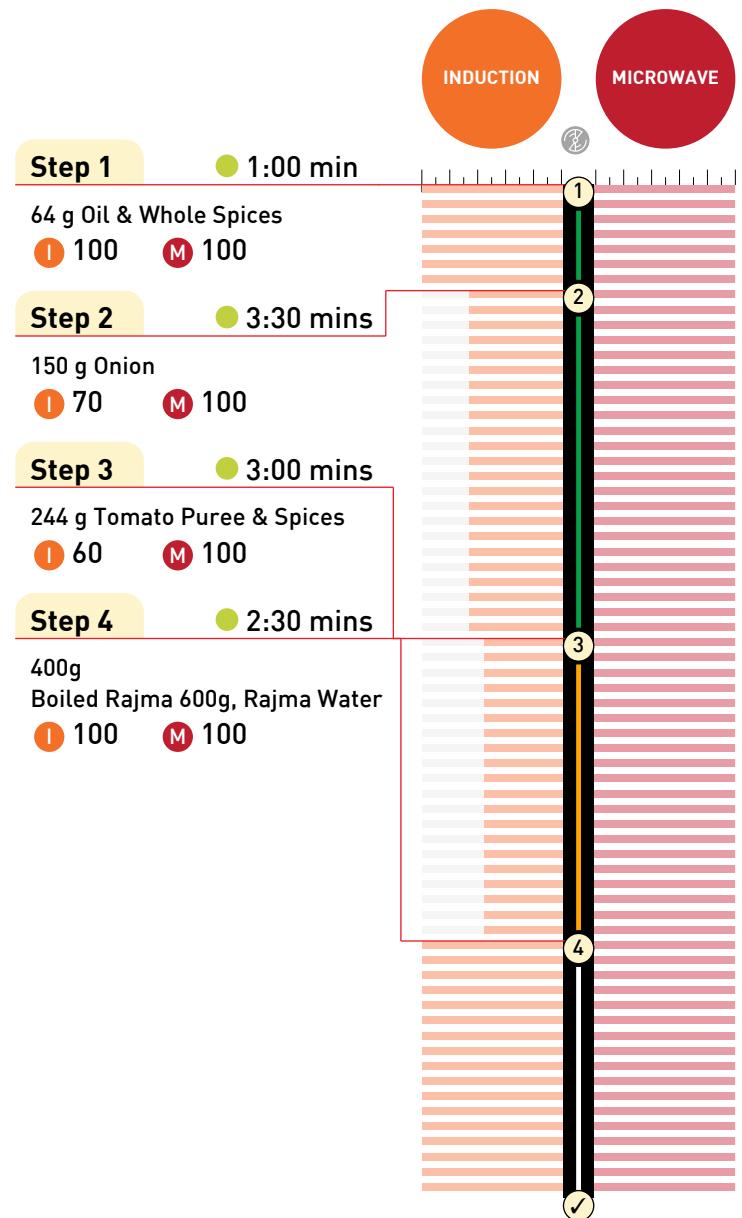
Cooking Time _____

On2Cook: 10:00 mins Normal Cooking: 45 mins

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

Ingredients _____

64 g	Oil & Whole Spices 60 g Oil, 3 g Cumin Seeds 1 g Bay Leaf
150 g	Onion
244 g	Tomato Puree & Spices 200 g Tomato Puree 20 g Ginger & Garlic Paste 2 g Turmeric Powder 5 g Coriander Powder 3 g Red Chilli, 2 g Cumin Powder 2 g Garam Masala, 2 g Kasuri Methi Salt8
1000 g	Boiled Rajma 600g, Rajma Water 400g



Total Output:
1000 G