



Chi Varutharacha

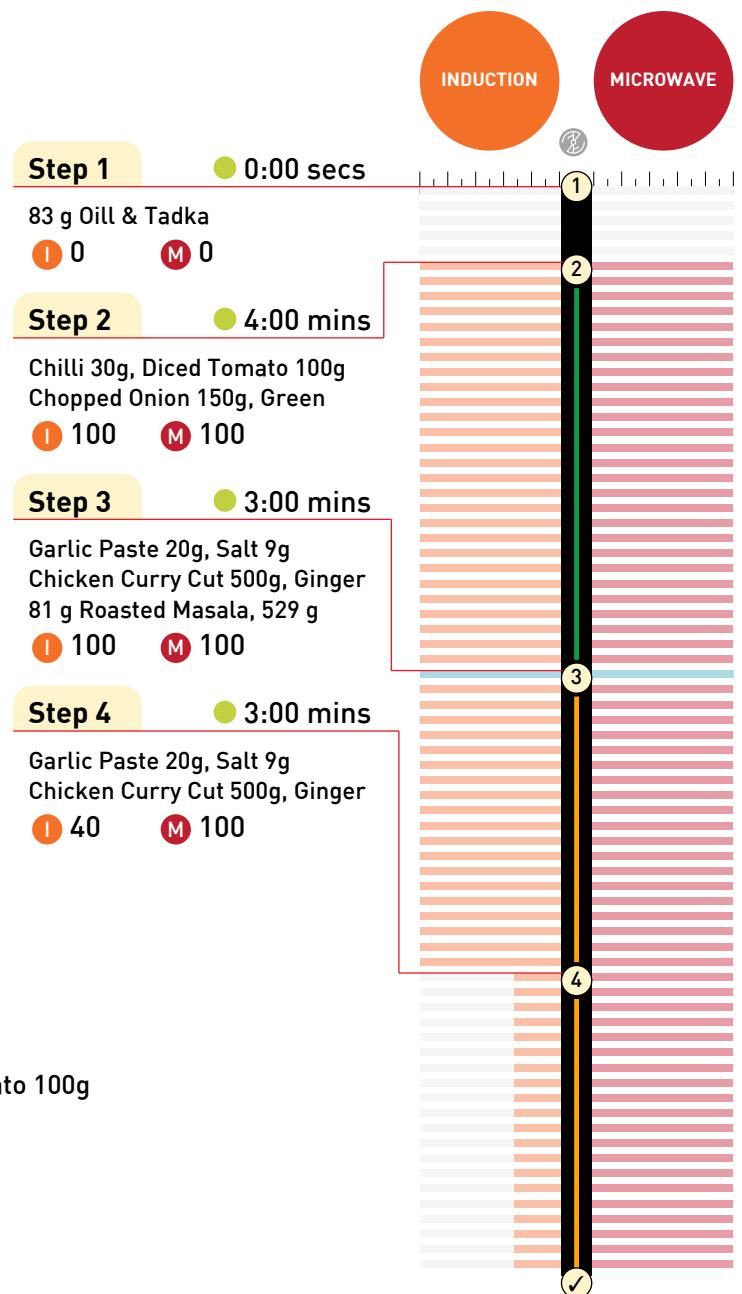
Cooking Time

On2Cook: 10:00 mins Normal Cooking: 30 mins

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

Ingredients

83 g	Oill & Tadka 80 g Coconut Oil, 2 g Fennel Seeds 1 g Curry Leaves
280 g	Chopped Onion 150g, Green Chilli 30g, Diced Tomato 100g
81 g	Roasted Masala 50 g Fresh Coconut 8 g Red Chilli Powder 4 g Coriander Powder 2 g (1/2Tbsp Turmeric Powder 4 Nos Cardamom, 1 Nos Cinnamon 4 Nos Cloves, 4 g Fennel Seeds 4 g Balck Pepper 6 Nos Dry Red Chilli 1 g Curry Leaves, 8 g Salt
529 g	Chicken Curry Cut 500g, Ginger Garlic Paste 20g, Salt 9g
150 ml	Water (Auto)



Total Output:
700 G