



# Peas Pulao

## Cooking Time

On2Cook: 12:40 mins    Normal Cooking: 25 mins

Accessories: Pan Honeycomb (Non-Stick)

## Ingredients

- 60 ml

25 g

150 g

825 g

1120 ml
- Oil

Whole Spices

15 g Cumin Seeds

5 g Whole Red Chilli

5 g Bay Leaves

Green Peas

Soaked Rice And Salt

800 g India Gate Basmati Super Soaked Rice

25 g Salt

Water

### Step 1

0:40 secs

60 ml Oil

I 100

M 0

### Step 2

0:15 secs

25 g Whole Spices

I 100

M 0

### Step 3

0:15 secs

150 g Green Peas

I 100

M 0

### Step 4

2:00 mins

825 g Soaked Rice And Salt

I 60

M 100

### Step 5

1:00 min

g Water

I 60

M 100

### Step 6

1:00 min

1500 ml Water

I 60

M 100

### Step 7

1:00 min

1500 ml Water

I 60

M 100

### Step 8

1:00 min

1500 ml Water

I 60

M 100

### Step 9

1:00 min

1500 ml Water

I 60

M 100

### Step 10

1:00 min

1500 ml Water

I 60

M 100

### Step 11

1:00 min

1500 ml Water

I 50

M 100

### Step 12

1:00 min

1500 ml Water

I 40

M 100

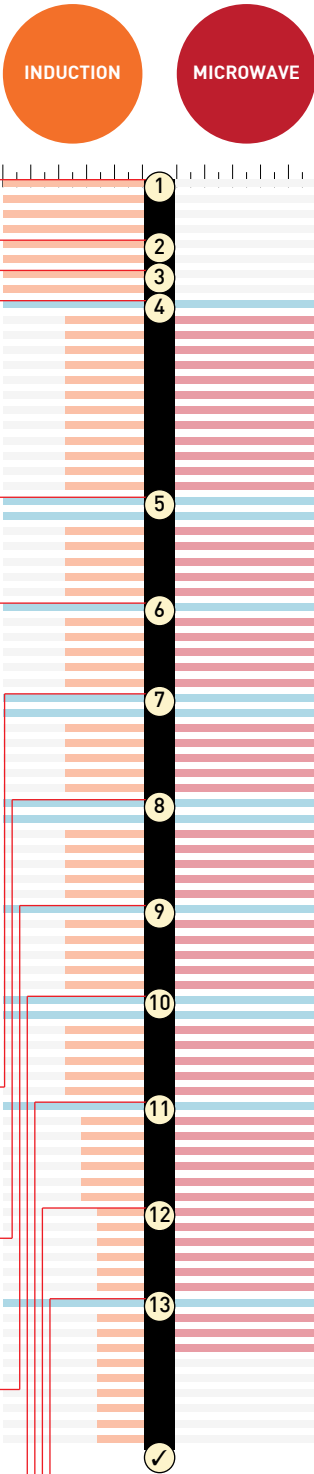
### Step 13

1:30 mins

1500 ml Water

I 40

M 100



Total Output:  
1900GM