



Andhra Chi Rassa

Cooking Time

On2Cook: 13:20 mins Normal Cooking: 45 mins

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

Ingredients

- | | |
|--------|------------------------------------|
| 80 ml | Oil |
| 20 g | Mint Leaves |
| 100 g | Chopped Tomato |
| 225 g | Raw Onion Puree Mix |
| | 150 g Onion, 3 g Clove |
| | 2 g Cinnamon stick |
| | 15 g Coriander Powder |
| | 10 g Red Chilli Powder, 15 g Salt |
| | 10 g Garam Masala |
| | 20 g Ginger Garlic Paste |
| 515 g | Marinated Chicken |
| | 500 g Chicken, 5 g Turmeric Powder |
| | 10 g Curry Leaves |
| 500 ml | Water |

Step 1 0:40 secs

80 ml Oil

I 100

M 100

Step 2 0:40 secs

20 g Mint Leaves

I 100

M 100

Step 3 2:00 mins

150 g Chopped Tomato

I 100

M 100

Step 4 2:00 mins

Raw Onion Puree Mix

I 100

M 100

Step 5 2:00 mins

Marinated Chicken

I 100

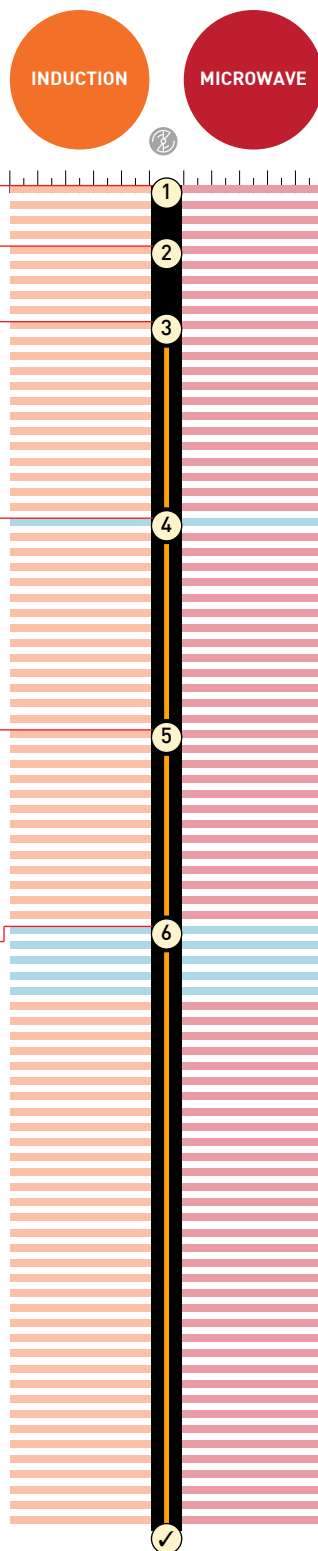
M 100

Step 6 6:00 mins

500 ml Water

I 100

M 100



Total Output:
1000 G