



Chicken Vindaloo

Cooking Time _____

On2Cook: 9:30 mins Normal Cooking: 40 mins

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

Ingredients _____

- 972 g

Oil Onion & Chicken
60 g Oil, 150 g Onion
750 g Chicken Curry Cut, 12 g Salt
- 468 g

Raw Mix Gravy
1 g Turmeric Powder, 10 g Ginger
30 g Garlic, 90 g Red Wine Vinegar
300 g Tomato
24 g Kashmiri Red Chilli
3 g Black Pepper, 1 g Mustard Seeds
1 g Cloves 0.5g Green Cardamon
3 g Cumin Seeds 3g. Coriander Seeds
2 g Cinnamon

Step 1 3:30 mins

972 g Oil Onion & Chicken

I 100

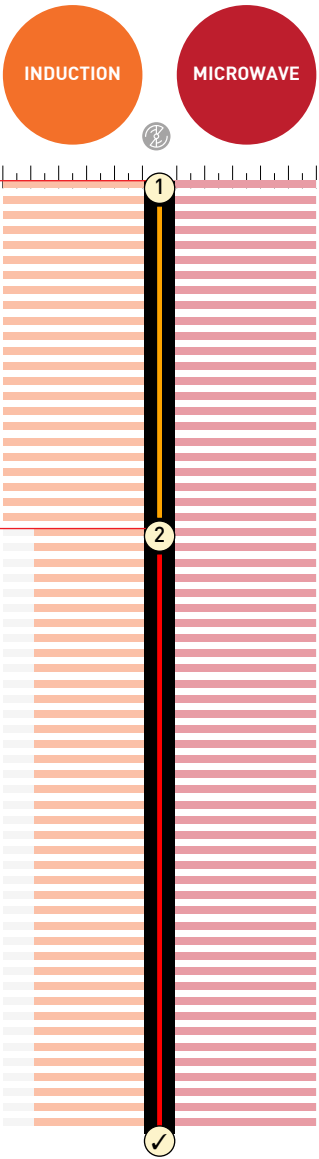
M 100

Step 2 6:00 mins

Raw Mix Gravy

I 80

M 100



Total Output:
1 KG