



Simla Mirch Aloo

Cooking Time _____

On2Cook: 7:30 mins Normal Cooking: 22 mins

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

Ingredients _____

- 60 g

Oil
- 5 g

Cumin Seeds
- 185 g

Chopped Vegetables
- 10 g Ginger, 10 g Garlic
- 5 g Green Chilli, 120 g Onion
- 40 g Tomato
- 350 g

Vegetables
- 200 g Capsicum, 150 g Potato
- 9 g

Dry Spice Mix
- 1 g Turmeric Powder
- 3 g Red Chilli Powder, 5 g Salt
- 3 g

Coriander Leaves
- 20 ml

Water

Step 1 0:40 secs

60 g Oil
I 100 M 0

Step 2 0:10 secs

5 g Cumin Seeds
I 100 M 0

Step 3 1:30 mins

185 g Chopped Vegetables
I 100 M 100

Step 4 0:10 secs

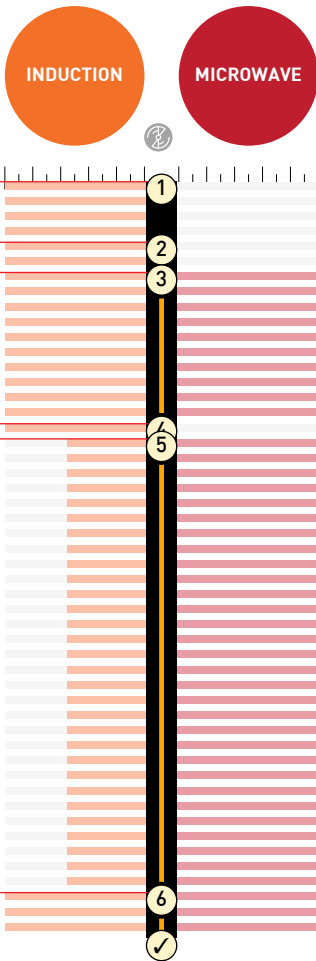
Dry Spice Mix
I 100 M 0

Step 5 4:30 mins

350 g Vegetables
I 60 M 100

Step 6 0:30 secs

3 g Coriander Leaves
I 100 M 100



Total Output:
550 g