



Andhra Chi Fry

Cooking Time _____

On2Cook: 10:40 mins Normal Cooking: 30 mins

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

Ingredients _____

- | | |
|-------|-----------------------------------|
| 50 g | Ghee |
| | 40 g Oil |
| 200 g | Chopped Onion |
| | 200 g Onion |
| 150 g | Spices & Ginger Garlic Paste |
| | 15 g Coriander Pwd |
| | 5 g Kasmiri Chilli Powder |
| | 10 g Red Chilli Powder, 10 g Salt |
| | 10 g Garam Masala Pwd |
| | 100 g Ginger Garlic Paste |
| 500 g | Chicken Curry Cut |
| | 500 g Chicken |
| 20 g | Coriander Leaves |
| 150 g | Water |

Step 1 0:40 secs

50 g Ghee

I 100

M 0

Step 2 2:00 mins

200 g Chopped Onion

I 80

M 100

Step 3 1:30 mins

Paste

150 g Spices & Ginger Garlic

I 70

M 100

Step 4 6:00 mins

500 g Chicken Curry Cut

I 70

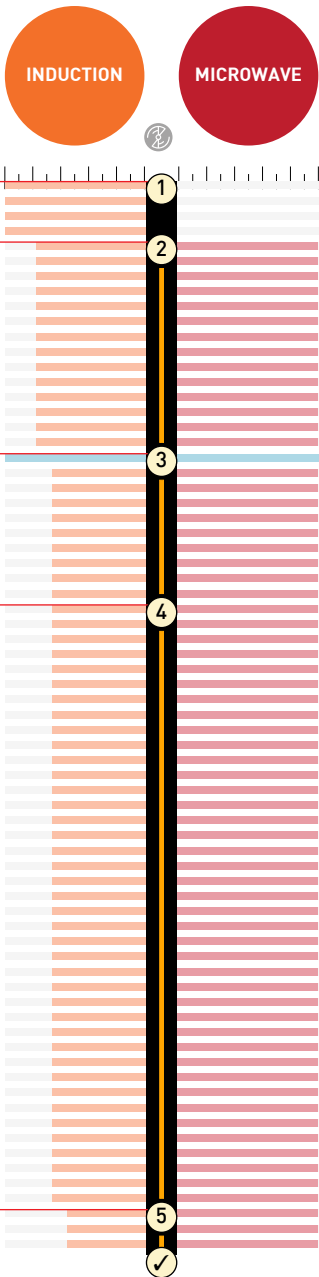
M 100

Step 5 0:30 secs

20 g Chopped Coriander Leaves

I 60

M 100



Total Output:
700 G