



Matar Masala

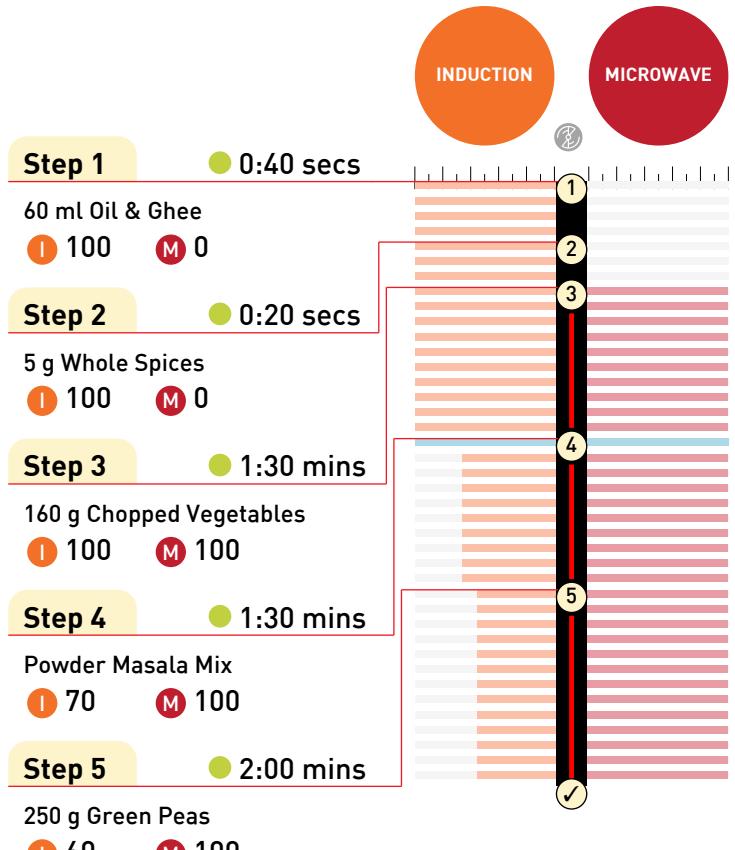
Cooking Time

On2Cook: 6:00 mins Normal Cooking: 40 mins

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

Ingredients

60 ml	Oil & Ghee
	40 ml Oil, 20 g Ghee
5 g	Whole Spices
	3 g Cumin Seeds
	2 g Whole Red Chilli
160 g	Chopped Vegetables
	80 g Onion, 80 g Tomato
36 g	Powder Masala Mix
	4 g Salt, 2 g Red Chilli Powder
	6 g Kasmiri Chilli Powder
	3 g Cumin Powder, 3 g Garam Masala
	3 g Coriander Powder
	15 g Ginger Garlic Paste
250 g	Green Peas



Total Output:
400 g