



Carrot Poriyal

Cooking Time

On2Cook: 3:30 mins Normal Cooking: 20 mins

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

Ingredients

53 g	Oil & Tadka
	40 g Oil, 2 g Mustard Seeds
	5 g Curry leaves, 5 g Urad Dal
	1 g Dry Red Chilli
332 g	Vegetables
	60 g Onion, 10 g Sliced Garlic
	5 g Sliced Green Chilli
	2 g Turmeric Powder, 4 g Salt
	1 g Hing, 150 g Carrot, 100 g Beans
40 g	Grated Coconut
80 ml	Water (Auto)

Total Output:
300 G