



## Paneer Jalfrezi

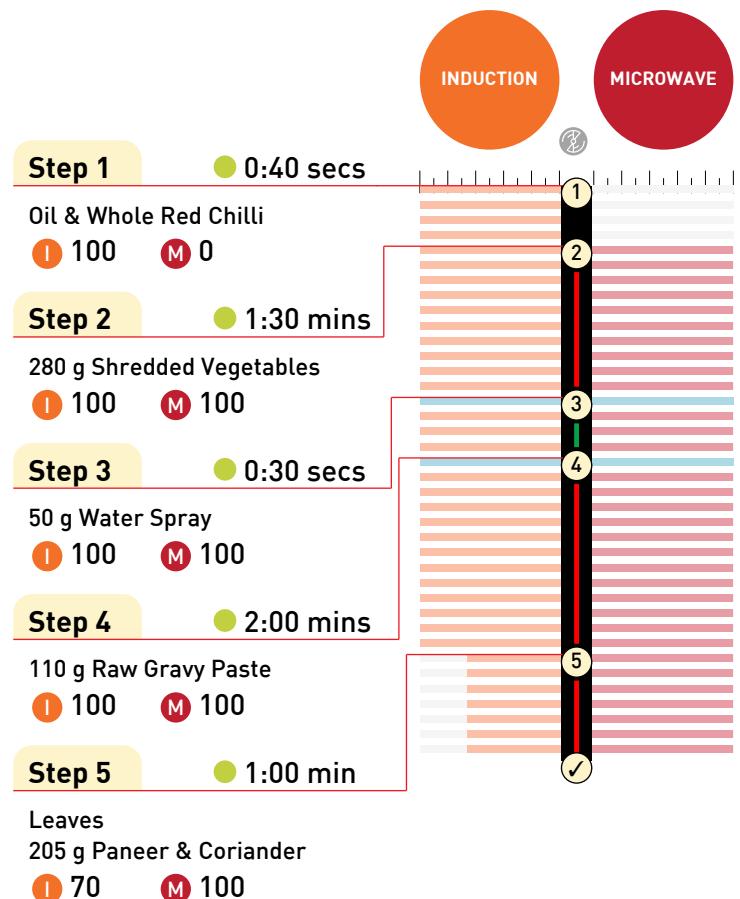
### Cooking Time

On2Cook: 5:40 mins Normal Cooking: 15 mins

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

### Ingredients

32 g	Oil & Whole Red Chilli
30 g Oil, 2 g Whole Red Chilli	
280 g	Shredded Vegetables
	70 g Carrot, 70 g Capsicum
	70 g Baby Corn, 70 g Onion
110 g	Raw Gravy Paste
	15 g Ginger Garlic Paste
	2 g Black Pepper, 4 g Salt
	3 g Cumin Pwd, 1 g Sugar
	3 g Vinegar, 80 g Tomato
	5 g Kashmiri Chilli Powder
	3 g Red Chilli Powder, 1 g Turmeric



Total Output:  
450 g