



Paneer Bhurji

Cooking Time _____

On2Cook: 4:00 mins Normal Cooking: 20 mins

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

Ingredients _____

- 40 ml Oil
- 100 g Chopped Vegetables 1
- 50 g Onion, 50 g Tomato
- 8 g Chopped Vegetables 2
- 5 g Ginger, 3 g Green Chilli
- 12 g Powdered Spices
- 5 g Salt, 3 g Red Chilli Powder
- 2 g Coriander Powder
- 2 g Turmeric Powder
- 5 g Coriander

Step 1 0:40 secs

40 ml Oil
I 100 M 0

Step 2 1:00 min

100 g Chopped Vegetables 1
I 100 M 100

Step 3 0:20 secs

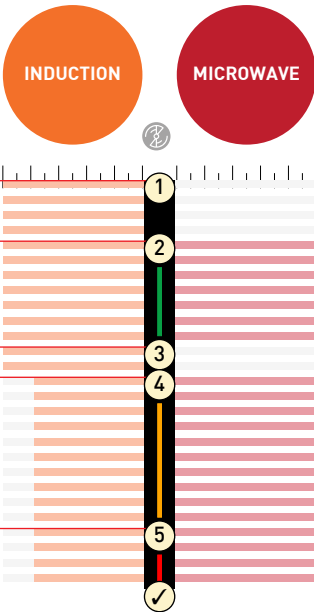
Powdered Spices
8 g Chopped Vegetables 2, 12 g
I 100 M 100

Step 4 1:30 mins

200 g Paneer
I 80 M 100

Step 5 0:30 secs

5 g Coriander
I 80 M 100



Total Output:
250 g