



Sev Tameta

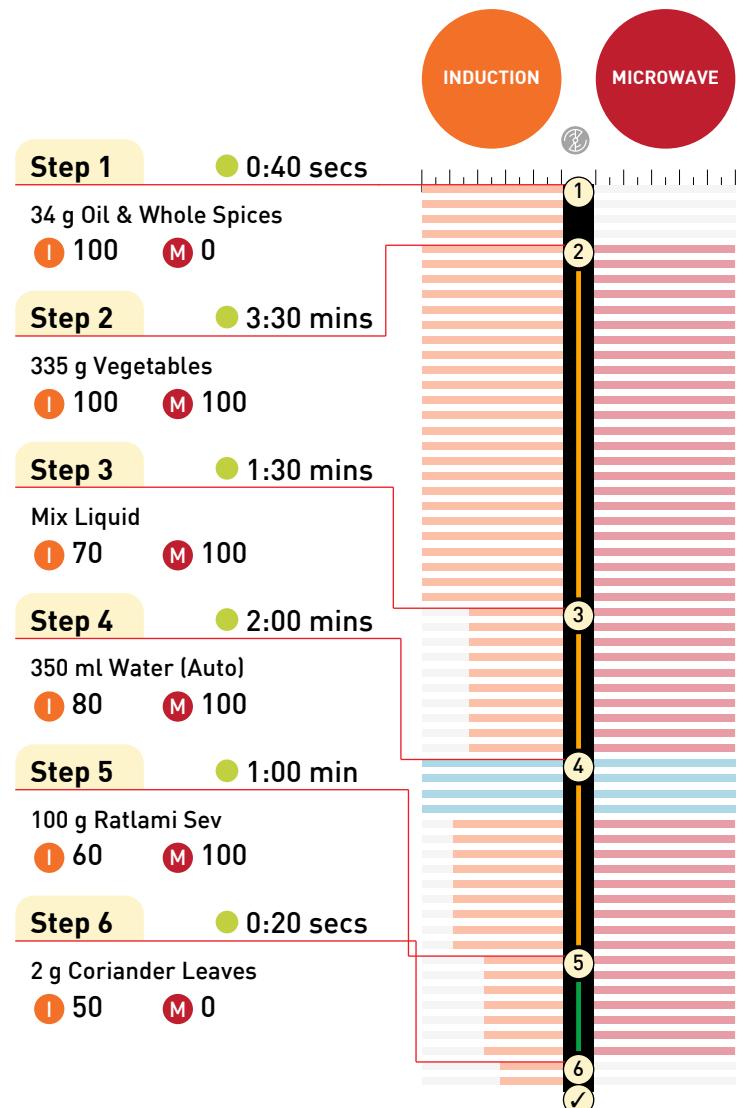
Cooking Time

On2Cook: 9:00 mins Normal Cooking: 30 mins

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

Ingredients

34 g	Oil & Whole Spices 30 g Oil, 2 g Cumin Seeds 2 Nos Whole Red Chili 2 Nos Bay Leaves, 2 g Mustard Seeds
335 g	Vegetables 15 g Garlic, 10 g Ginger 200 g Tomato, 100 g Onion 10 g Green Chilli
275 g	Mix Liquid 140 g Curd 12 g Kashmiri Red Chilli 6 g Coriander Powder 6 g Garam Masala 2 g Turmeric Powder, 6 g Salt 3 g Sugar, 100 g Water
350 ml	Water (Auto)
100 g	Ratlami Sev
2 g	Coriander Leaves



Total Output:
1000 G