

Chicken Mappas

Cooking Time _____

On2Cook: 9:00 mins Normal Cooking: 27:00 mins

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

Ingredients _____

- 80 ml

Oil
- 167 g

Chopped Vegetables
- 5 g Ginger, 10 g Garlic
- 150 g Onion, 2 g Curry Leaves
- 34 g

Powdered Indian Spices
- 8 g Coriander powder, 2 g Cloves
- 2 g Cardamom, 5 g Cinnamon Stick
- 2 g Star Anise, 4 g Turmeric Powder
- 10 g Salt
- 750 g

Chicken Curry Cut
- 500 g

Coconut Milk

Step 1 0:40 secs

80 ml Oil
I 100 M 0

Step 2 2:00 mins

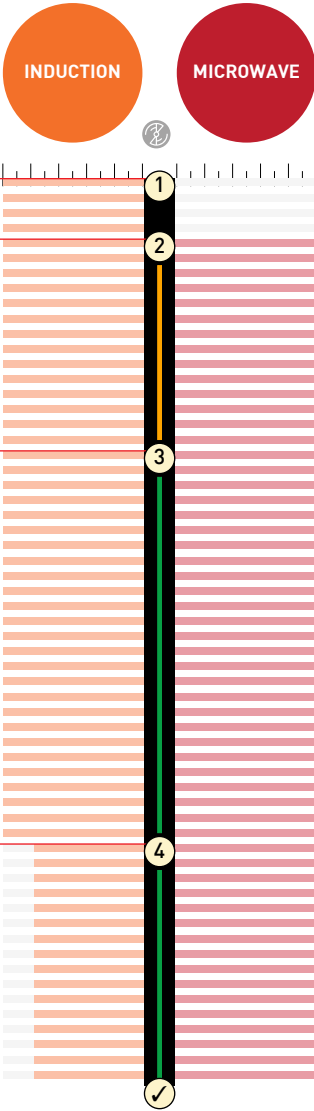
167 g Chopped Vegetables
I 100 M 100

Step 3 4:00 mins

750 g Chicken Curry Cut
34 g Powdered Indian Spices,
I 100 M 100

Step 4 2:20 mins

500 g Coconut Milk
I 80 M 100



Total Output:
750 g