



# Chicken Curry

Cooking Time \_\_\_\_\_

On2Cook: 7:40 mins    Normal Cooking: 40 mins

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

Ingredients \_\_\_\_\_

- 50 ml

Oil
- 15 g

Garlic & Ginger
- 5 g Ginger, 10 g Garlic
- 150 g

Onion
- 100 g

Tomato
- 640 g

Marinated Chicken
- 500 g Chicken
- 15 g Ginger Garlic Paste
- 100 g Curd, 1 g Kasuri Methi
- 3 g Coriander Powder
- 2 g Jeera Powder, 2 g Garam Masala
- 12 g Kashmiri Red Chilli Powder
- 5 g Salt
- 15 g

Indian Masala
- 3 g Jeera Powder
- 5 g Kashmiri Red Chilli Powder
- 3 g Salt, 2 g Coriander Powder
- 2 g Red Chilli Powder
- 50 g

Cream
- 70 ml

Water

Step 1 0:40 secs

50 ml Oil  
I 100 M 0

Step 2 1:30 mins

Chicken  
g Tomato, 640 g Marinated  
15 g Garlic, 150 g Onion, 100  
I 100 M 100

Step 3 2:00 mins

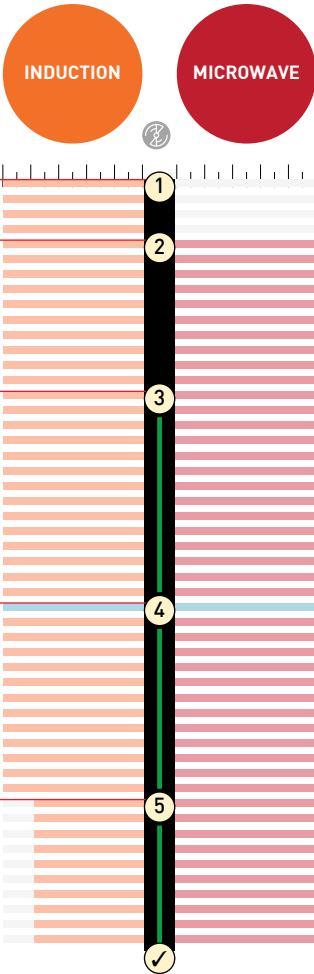
10 g Indian Masala  
I 100 M 100

Step 4 2:00 mins

70 ml Water  
I 100 M 100

Step 5 1:30 mins

50 g Cream  
I 80 M 100



Total Output:  
900 g