



Chicken T Masala

Cooking Time _____

On2Cook: 8:10 mins Normal Cooking: 25 mins

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

Ingredients _____

- 60 g

Oil & Ghee
- 40 g Oil, 20 g Ghee
- 350 g

Marinated Chicken
- 250 g Marinated Chicken Thigh Boneless
- 10 g Garlic Paste, 50 g Hung Curd
- 2 g Coriander Powder
- 25 ml Mustard Oil, 2 g Cumin Powder
- 2 g Garam Masala
- 7 g Kashmiri Chili Powder, 2 g Salt
- 118 g

Cut Vegetables
- 30 g Onion, 20 g Tomato
- 50 g Mix Bell Pepper, 10 g Ginger
- 5 g Garlic, 3 g Green Chilli
- 323 g

Raw Gravy Mix
- 200 g Tomato, 30 g Cashew
- 20 g Melon Seeds
- 15 g Ginger Garlic Paste, 5 g Salt
- 6 g Kashmiri Chilli Powder
- 3 g Red Chilli Powder
- 2 g Coriander Powder
- 1 g Garam Masala, 1 g Cumin Powder
- 40 g Curd
- 52 g

Cream Mix
- 20 g Cream, 20 g Butter, 10 g Sugar
- 1 g Elaichi Powder
- 1 g Kasturi Methi

Step 1 0:40 secs

60 g Oil & Ghee

I 100 M 0

Step 2 1:00 min

Marinated Chicken

I 100 M 100

Step 3 1:00 min

118 g Cut Vegetables

I 70 M 100

Step 4 4:00 mins

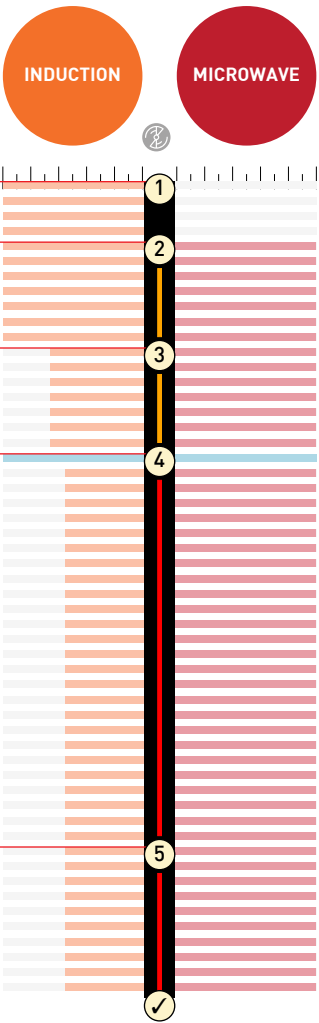
Raw Gravy Mix

I 60 M 100

Step 5 1:30 mins

Cream Mix

I 60 M 100



Total Output:
600 G