



Chicken Chengazi

Cooking Time

On2Cook: 8:20 mins Normal Cooking: 30 mins

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

Ingredients

120 g	Ghee & Butter
	80 g Ghee, 40 g Butter
12 g	Whole Spices
	1 g Bay Leaf, 2 g Green Cardamom
	2 g Black Cardamon
	2 g Cinnamon Stick, 1 g Star Anise
	2 g Black Pepper, 2 g Cumin Seed
170 g	Chopped Vegetables
	50 g Onion, 10 g Garlic
	5 g Green Chilli, 5 g Ginger
	100 g Tomato
590 g	Marinated Chicken
	100 g Brown Cashew Paste
	200 g Tomato Puree
	100 g Chicken 180gr Beaten Curd
	1 g Kasturi Methi
	30 g Kashmiri Red Chilli
	3 g Degi Mirch, 7 g Garam Masala
	15 g Coriander
	15 g Mint Chop Leaves
100 ml	Water

Step 1

0:40 secs

120 g Ghee & Butter

I 100

M 0

Step 2

0:40 secs

12 g Whole Spices

I 100

M 0

Step 3

1:00 min

170 g Chopped Vegetables

I 100

M 100

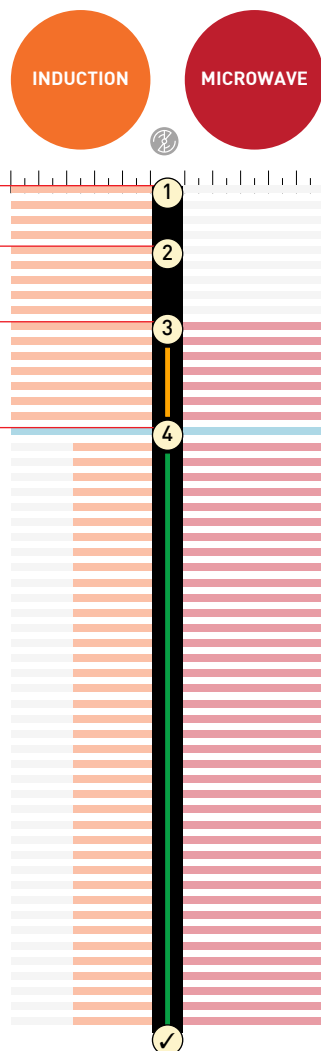
Step 4

6:00 mins

Marinated Chicken

I 60

M 100



Total Output:
500GM