



## Chicken Vindaloo

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

On2Cook: 9:30 mins Normal Cooking: 40 mins

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

Ingredients \_\_\_\_\_

972 g	Oil Onion & Chicken
	60 g Oil, 150 g Onion
	750 g Chicken Curry Cut, 12 g Salt
468 g	Raw Mix Gravy
	1 g Turmeric Powder, 10 g Ginger
	30 g Garlic, 90 g Red Wine Vinegar
	300 g Tomato
	24 g Kashmiri Red Chilli
	3 g Black Pepper, 1 g Mustard Seeds
	1 g Cloves 0.5g Green Cardamom
	3 g Cumin Seeds 3g. Coriander Seeds
	2 g Cinnamon

Total Output:  
1 KG