



# Andhra Chi Curry

## Cooking Time

On2Cook: 12:55 mins    Normal Cooking: 45 mins

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

## Ingredients

- |        |                                  |
|--------|----------------------------------|
| 60 g   | Ghee                             |
| 150 g  | Onion                            |
| 100 g  | Ginger & Garlic Paste            |
| 400 g  | Raw Gravy Mix                    |
|        | 200 g Tomato, 30 g Cashew        |
|        | 20 g Melon Seeds, 100 g Water    |
|        | 15 g Coriander Powder            |
|        | 15 g Red Chilli Powder           |
|        | 10 g Garam Masala, 10 g Salt     |
| 502 g  | Chicken Curry Cut & Curry Leaves |
|        | 500 g Chicken Curry Cut          |
|        | 2 g Curry Leaves                 |
| 150 ml | Water                            |

