



Sambhar

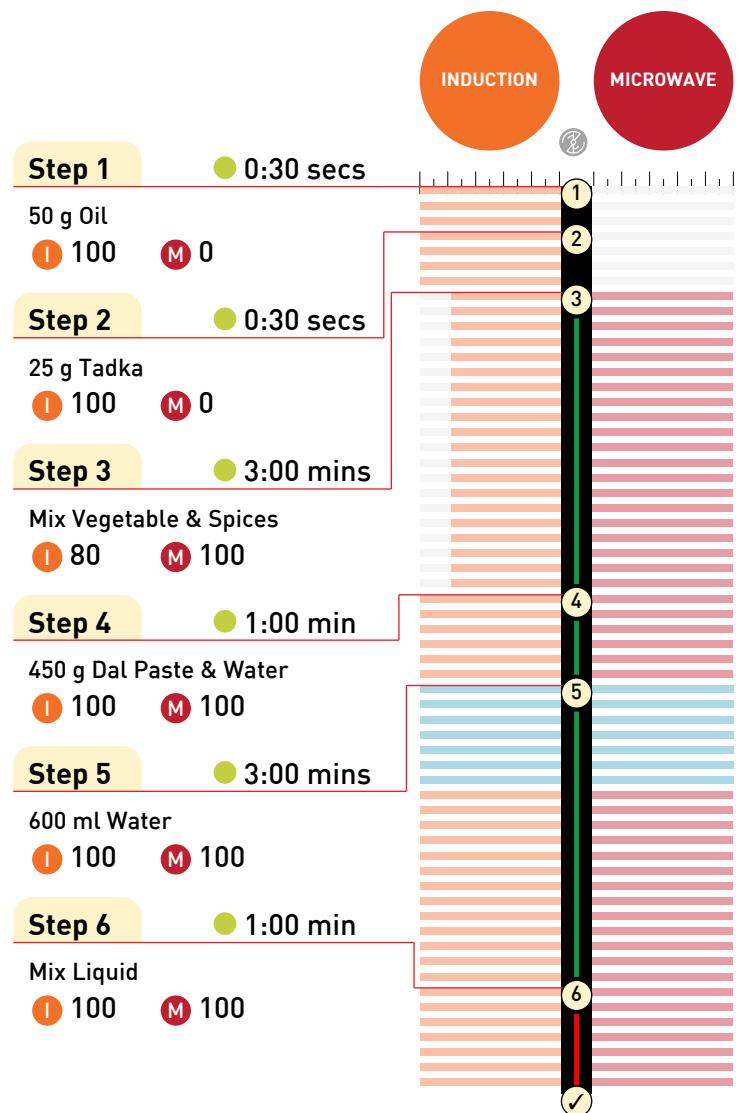
Cooking Time

On2Cook: 9:00 mins Normal Cooking: 45 mins

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

Ingredients

50 g	Oil
12 g	Tadka <ul style="list-style-type: none"> 1 g Mustard Seed 1 g Whole Red Chilli, 2 g Chana Dal 2 g Urad Dal, 3 g Curry Leaves 1 g Green Chilli, 2 g Garlic
314 g	Mix Vegetables & Spices <ul style="list-style-type: none"> 60 g Onion, 60 g Tomato 80 g Pumpkin, 50 g Carrot 50 g Beans, 7 g Salt 5 g Red Chilli Powder 2 g Turmeric Powder
450 g	Dal Paste & Water <ul style="list-style-type: none"> 150 g Dal Paste, 300 g Water
600 ml	Water (Auto)
105 g	Mix Liquid <ul style="list-style-type: none"> 80 g Tamarind Water 10 g Jaggery Powder 15 g Sambhar Masala



Total Output:
1200 G