



Kaddu Ki Subzi

Cooking Time

On2Cook: 15:00 mins Normal Cooking: 30 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients

70 g	Oill & Tadka
	60 g Oil, 2 g Cumin Seeds
	2 g Fennel Seeds, 2 g Mustard Seeds
	2 g Hing, 2 g Dry Red Chilli
	2 Nos Bay Leaves
1580 g	Kaddu & Spices
	1200 g Diced Kaddu
	150 g Chopped Onion
	100 g Chopped Tomato
	20 g a Sliced Green Chilli
	15 g Chopped Coriander Leaves
	50 g Ginger Garlic Paste, 14 g Salt
	3 g Turmeric Powder
	2 g Cumin Powder
	5 g Coriander Powder
	4 g Kashmiri Chilli Powder
	2 g Red Chilli powder, 15 g Sugar
150 ml	Water (Auto)

Step 1

9:00 mins

1650 g All Ingredients

I 100

M 100

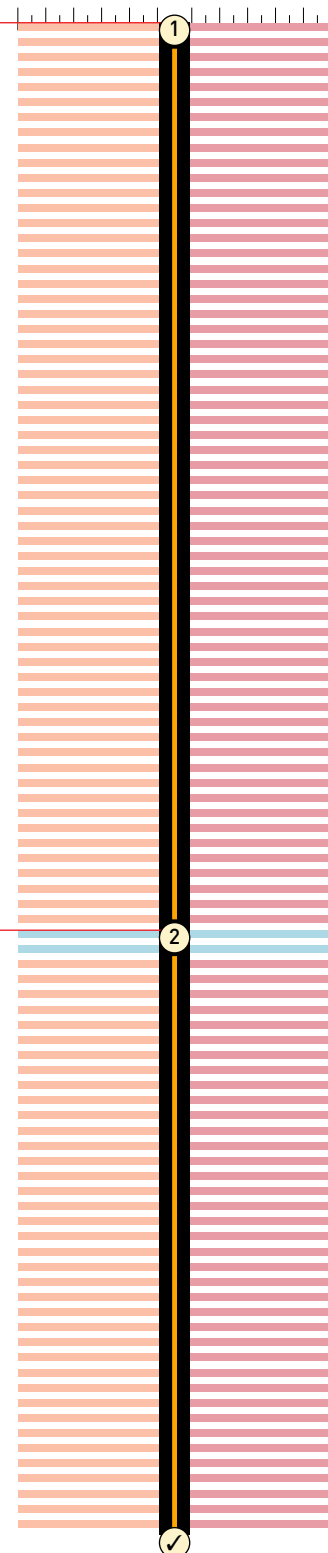
Step 2

6:00 mins

150 ml Water (Auto)

I 100

M 100



Total Output:
1000 G