



# Kadai Chicken

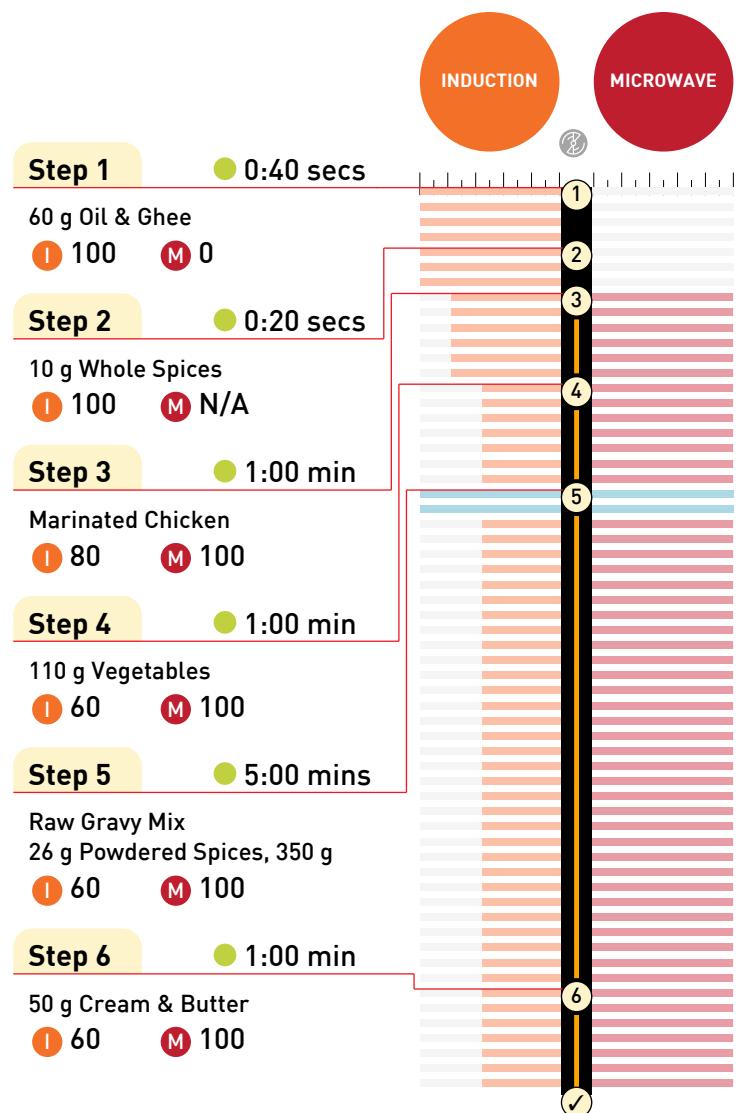
## Cooking Time

On2Cook: 9:00 mins Normal Cooking: 40 mins

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

## Ingredients

60 g	Oil & Ghee
40 g Oil, 20 g Ghee	
310 g	Marinated Chicken
250 g Chicken Curry Cut, 20 ml Oil	
5 g Kashmiri Chilli Powder	
2 g Salt, 3 g Red Chilli Powder	
20 g Ginger Garlic Paste	
110 g	Vegetables
30 g Onion Petals	
20 g Tomato Petals	
60 g Mix Bell Pepper Triangles	
309 g	Raw Gravy Mix
220 g Tomato, 30 g Onion	
15 g Cashews, 15 g Melon Seeds	
6 g Salt	
6 g Kashmiri Chilli Powder	
3 g Red Chilli Powder	
6 g Coriander Powder	
2 g Turmeric Powder	
3 g Garam Masala, 3 g Cumin Powder	
50 g	Cream & Butter
30 g Cream, 20 g Butter	
10 g	Whole Spices
6 g Whole Red Chilli	
4 g Coriander Seed	



Total Output:  
800 g