



Chettinad Chukka

Cooking Time

On2Cook: 8:00 mins Normal Cooking: 25 mins

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

Ingredients

222 g	Oil, Onion & Tomato Tampering 50 g Oil, 80 g Finely Chopped Onion 60 g Finely Chopped Tomato 2 g Curry Leaves 15 g Garlic Chopped 10 g Ginger Chopped 5 g Green Chilli Slit
540 g	Chiken and Rosted Masala 500 g Chicken, 8 g Salt 4 g Dried Red Chilli 4 g Coriander Seeds 2 g Black Pepper Corn 2 g Fennel Seeds, 1 g Cumin Seeds 2 nos Clove, 1 g Green Cardamom 15 g Fresh Coconut 1 g Cinnamon Stick
100 ml	Water

Total Output:
650 G