



## Paneer Makhani

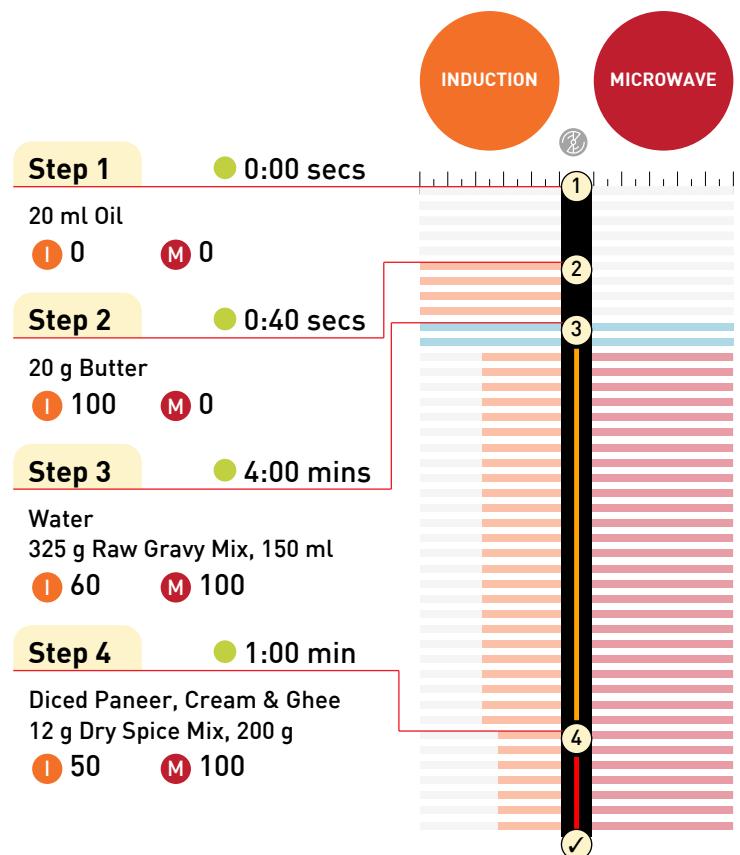
### Cooking Time

On2Cook: 5:40 mins Normal Cooking: 35 mins

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

### Ingredients

20 ml	Oil
20 g	Butter
325 g	Raw Gravy Mix
250 g Tomato, 40 g Cashews	
20 g Melon Seeds	
10 g Kashmiri Chilli Powder	
5 g Salt	
150 ml	Water
12 g	Dry Spice Mix
10 g Sugar, 1 g Kasuri Methi	
Green Cardamom Powder 1g	



Total Output:  
600 g