



Chicken Shammi

Cooking Time _____

On2Cook: 4:00 mins Normal Cooking: 12:00 mins

Accessories: Pan Non-Coated (Ss), Teflon Plate

Ingredients _____

- 278 g
- Chicken Shammi Mix
- 150 g Chicken Thigh Boneless
- 40 g Chopped Onion
- 5 g Chopped Green Chilli
- 5 ml Lemon Juice, 5 g Ginger Garlic
- 5 g Chopped Coriander
- 5 g Chopped Mint, 1 g Garam Masala
- 1 g Red Chilli Powder
- 1 g Coriandar Powder
- 1 g Cumin Powder, 4 g Salt
- 15 g Bread Crumbs, 40 g Whole Egg
- 20 g
- Butter For Brushing

Step 1 0:00 secs

10 g Brush the Butter

I 0

M 0

Step 2 1:30 mins

Chicken Shammi Mix

I 50

M 100

Step 3 1:00 min

Turn Over Chicken

I 50

M 100

Step 4 0:30 secs

10 g Brush the Butter

I 40

M 0

Step 5 0:30 secs

Turn Over Chicken

I 50

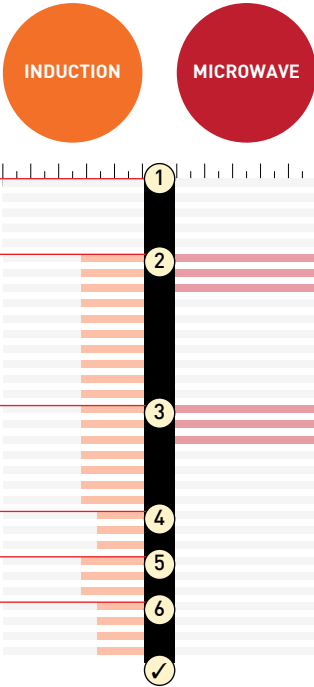
M 0

Step 6 0:30 secs

Turn Over Chicken

I 40

M 0



Total Output:
n/a