



Chicken Chengazi

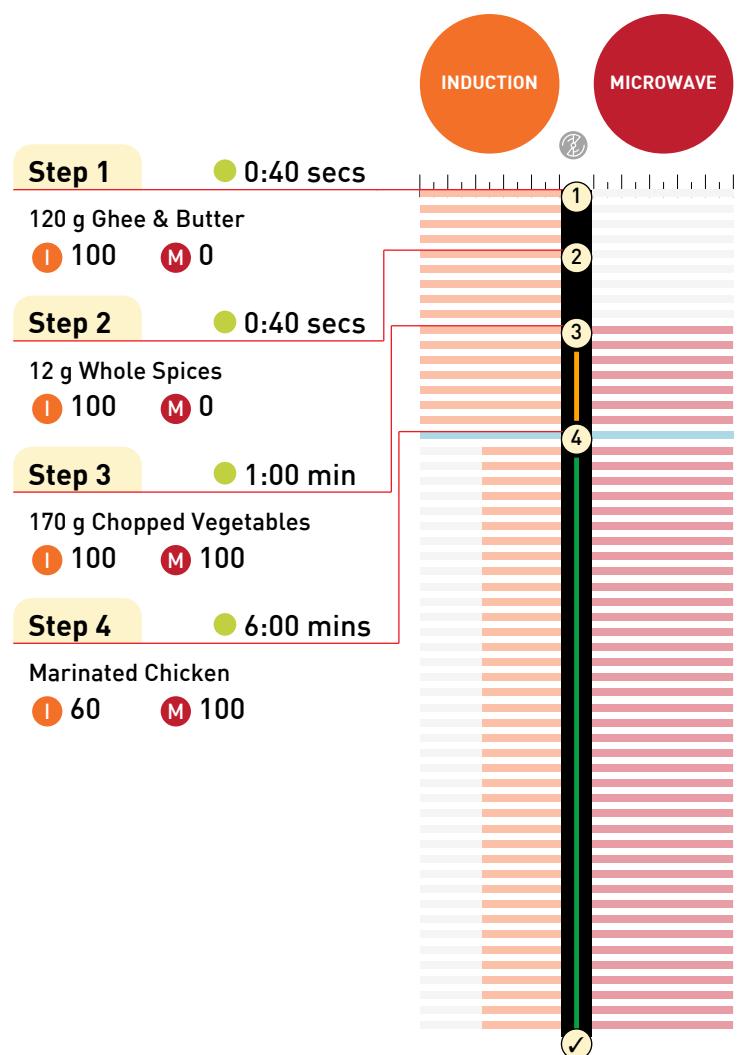
Cooking Time

On2Cook: 8:20 mins Normal Cooking: 30 mins

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

Ingredients

120 g	Ghee & Butter 80 g Ghee, 40 g Butter
12 g	Whole Spices 1 g Bay Leaf, 2 g Green Cardamom 2 g Black Cardamom 2 g Cinnamon Stick, 1 g Star Anise 2 g Black Pepper, 2 g Cumin Seed
170 g	Chopped Vegetables 50 g Onion, 10 g Garlic 5 g Green Chilli, 5 g Ginger 100 g Tomato
590 g	Marinated Chicken 100 g Brown Cashew Paste 200 g Tomato Puree 100 g Chicken 180gr Beaten Curd 1 g Kasturi Methi 30 g Kashmiri Red Chilli 3 g Degi Mirch, 7 g Garam Masala 15 g Coriander 15 g Mint Chop Leaves
100 ml	Water



Total Output:
500GM