



Aloo Matar Rassa

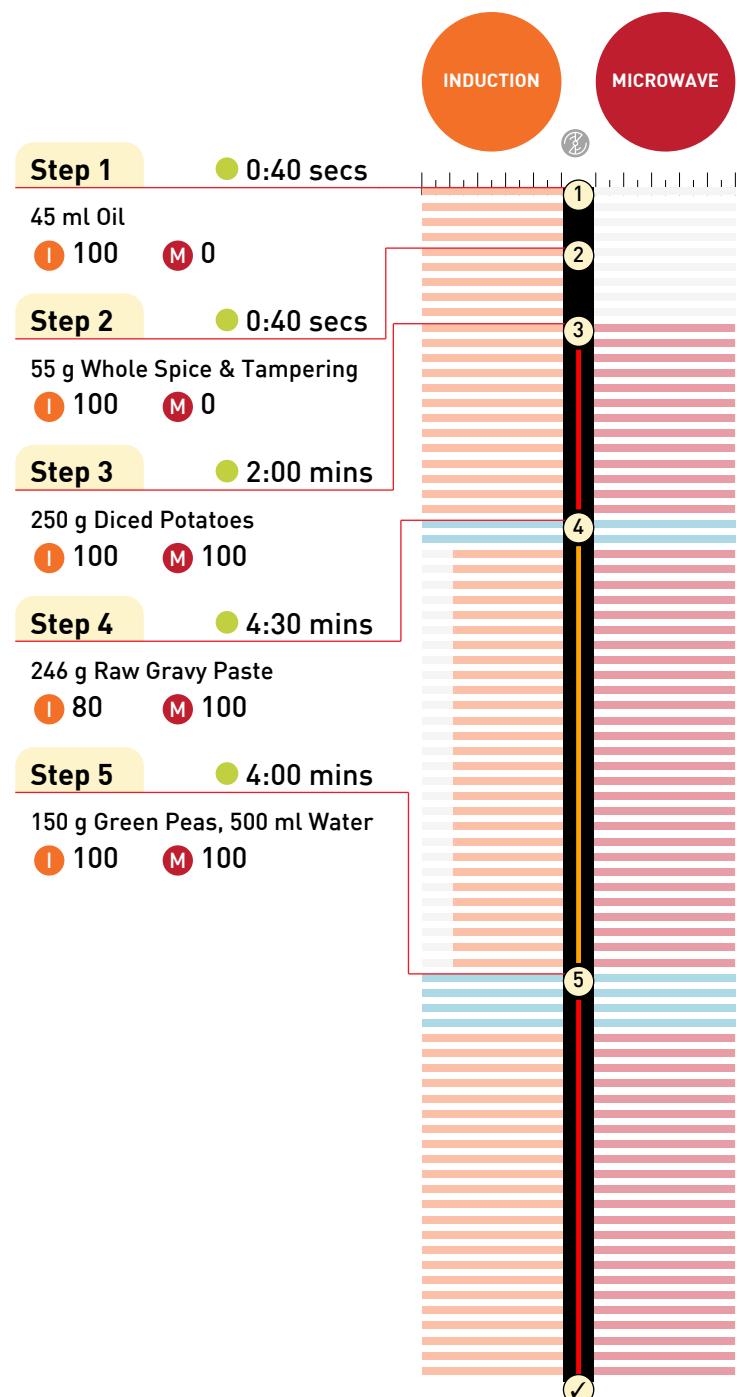
Cooking Time

On2Cook: 11:50 mins Normal Cooking: 20 mins

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

Ingredients

45 ml	Oil
55 g	Whole Spice & Tampering
	10 g Musturd Seeds, 5 g Cumin Seeds
	2 g Black Pepper
	3 g Whole Red Chilli, 20 g Garlic
	10 g Ginger, 5 g Green Chilli
246 g	Raw Gravy Paste
	50 g Tomato 150 Onion
	10 g Kashmiri Red Chilli Powder
	3 g Kasturi Methi, 3 g Turmeric
	10 g Red Chilli Powder
	10 g Coriander Powder, 10 g Salt
250 g	Diced Potatoes
500 ml	Water
150 g	Green Peas



Total Output:
600 g