



## Veg Jaipuri

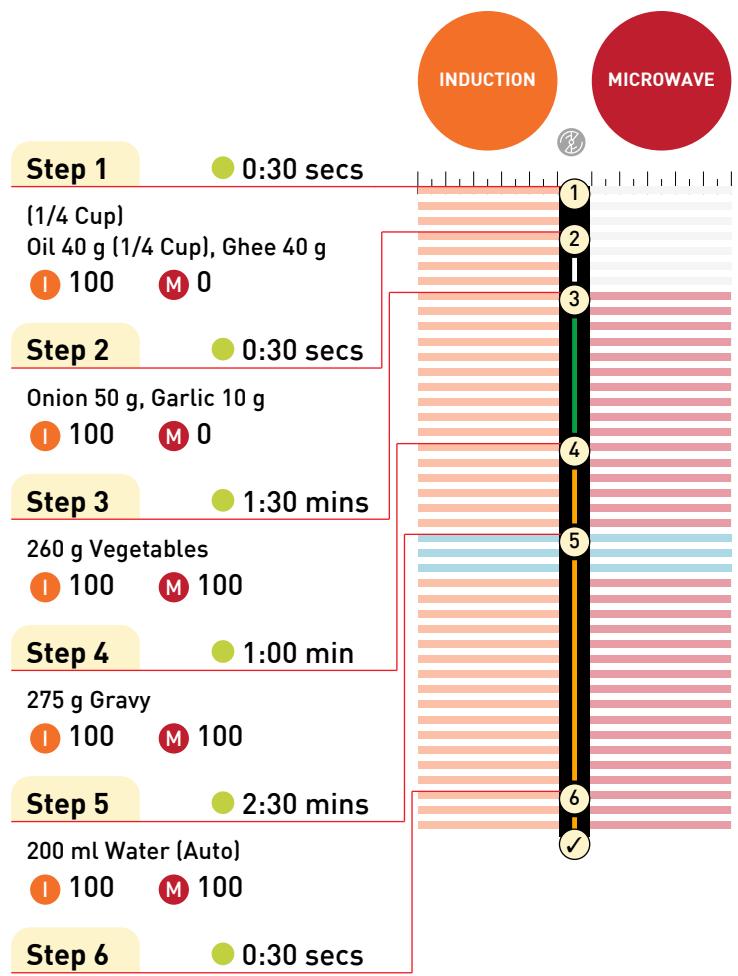
### Cooking Time

On2Cook: 6:30 mins Normal Cooking: 25 mins

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

### Ingredients

80 g	Oil 40 g (1/4 Cup), Ghee 40 g (1/4 Cup)
60 g	Onion 50 g, Garlic 10 g
260 g	Vegetables 50 g Cabbage, 40 g Green Capsicum 50 g Carrot, 40 g Beans 40 g Cauliflower, 40 g Green Peas
275 g	Gravy 100 g Onion, 100 g Tomato 25 g Cashew, 5 g Green Chilli 20 g Ginger Garlic Paste 2 g Turmeric Powder 5 g Red Chilli Powder 5 g Coriander Powder 2 g Garam Masala, 5 g Kitchen King 6 g Salt
200 ml	Water (Auto)
62 g	Cream & Papad 40 g Cream, 1 g Kasuri Methi 20 g Roasted Papad, 1 g Sugar



Total Output:  
650 G