



Simla Mirch Aloo

Cooking Time _____

On2Cook: 7:30 mins Normal Cooking: 22 mins

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

Ingredients _____

- | | |
|-------|---------------------------------|
| 60 g | Oil |
| 5 g | Cumin Seeds |
| 185 g | Chopped Vegetables |
| | 10 g Ginger, 10 g Garlic |
| | 5 g Green Chilli, 120 g Onion |
| | 40 g Tomato |
| 350 g | Vegetables |
| | 200 g Capsicum, 150 g Potato |
| 9 g | Dry Spice Mix |
| | 1 g Turmeric Powder |
| | 3 g Red Chilli Powder, 5 g Salt |
| 3 g | Coriander Leaves |
| 20 ml | Water |

Step 1 0:40 secs

60 g Oil
I 100 M 0

Step 2 0:10 secs

5 g Cumin Seeds
I 100 M 0

Step 3 1:30 mins

185 g Chopped Vegetables
I 100 M 100

Step 4 0:10 secs

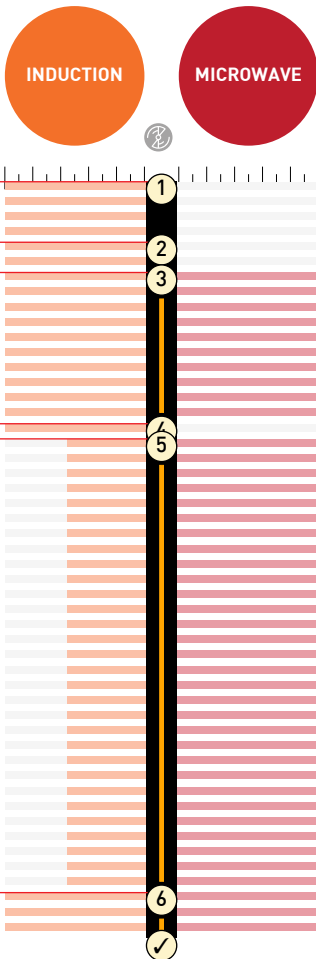
Dry Spice Mix
I 100 M 0

Step 5 4:30 mins

350 g Vegetables
I 60 M 100

Step 6 0:30 secs

3 g Coriander Leaves
I 100 M 100



Total Output:
550 g