



Chicken T Masala

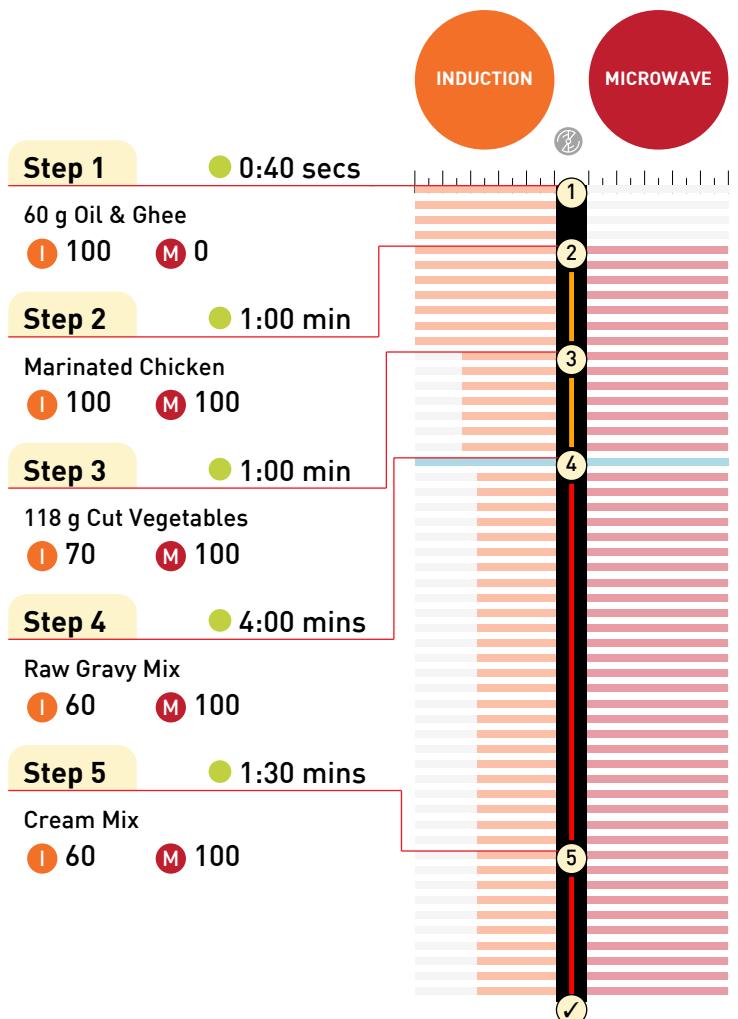
Cooking Time

On2Cook: 8:10 mins Normal Cooking: 25 mins

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

Ingredients

60 g	Oil & Ghee 40 g Oil, 20 g Ghee
350 g	Marinated Chicken 250 g Marinated Chicken Thigh Boneless
	10 g Garlic Paste, 50 g Hung Curd
	2 g Coriander Powder
	25 ml Mustard Oil, 2 g Cumin Powder
	2 g Garam Masala
	7 g Kashmiri Chili Powder, 2 g Salt
118 g	Cut Vegetables 30 g Onion, 20 g Tomato
	50 g Mix Bell Pepper, 10 g Ginger
	5 g Garlic, 3 g Green Chilli
323 g	Raw Gravy Mix 200 g Tomato, 30 g Cashew
	20 g Melon Seeds
	15 g Ginger Garlic Paste, 5 g Salt
	6 g Kashmiri Chilli Powder
	3 g Red Chilli Powder
	2 g Coriander Powder
	1 g Garam Masala, 1 g Cumin Powder
	40 g Curd
52 g	Cream Mix 20 g Cream, 20 g Butter, 10 g Sugar
	1 g Elaichi Powder
	1 g Kasturi Methi



Total Output:
600 G