



# Carrot Poriyal

Cooking Time \_\_\_\_\_

On2Cook: 3:30 mins    Normal Cooking: 20 mins

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

Ingredients \_\_\_\_\_

- 53 g      Oil & Tadka
- 40 g Oil, 2 g Mustard Seeds
- 5 g Curry leaves, 5 g Urad Dal
- 1 g Dry Red Chilli
- 332 g    Vegetables
- 60 g Onion, 10 g Sliced Garlic
- 5 g Sliced Green Chilli
- 2 g Turmeric Powder, 4 g Salt
- 1 g Hing, 150 g Carrot, 100 g Beans
- 40 g     Grated Coconut
- 80 ml    Water (Auto)

Total Output:  
300 G