



Paneer Jalfrezi

Cooking Time _____

On2Cook: 5:40 mins Normal Cooking: 15 mins

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

Ingredients _____

- 32 g Oil & Whole Red Chilli
- 30 g Oil, 2 g Whole Red Chilli
- 280 g Shredded Vegetables
- 70 g Carrot, 70 g Capsicum
- 70 g Baby Corn, 70 g Onion
- 110 g Raw Gravy Paste
- 15 g Ginger Garlic Paste
- 2 g Black Pepper, 4 g Salt
- 3 g Cumin Pwd, 1 g Sugar
- 3 g Vinegar, 80 g Tomato
- 5 g Kashmiri Chilli Powder
- 3 g Red Chilli Powder, 1 g Turmeric

Step 1 0:40 secs

Oil & Whole Red Chilli

I 100 **M** 0

Step 2 1:30 mins

280 g Shredded Vegetables

I 100 **M** 100

Step 3 0:30 secs

50 g Water Spray

I 100 **M** 100

Step 4 2:00 mins

110 g Raw Gravy Paste

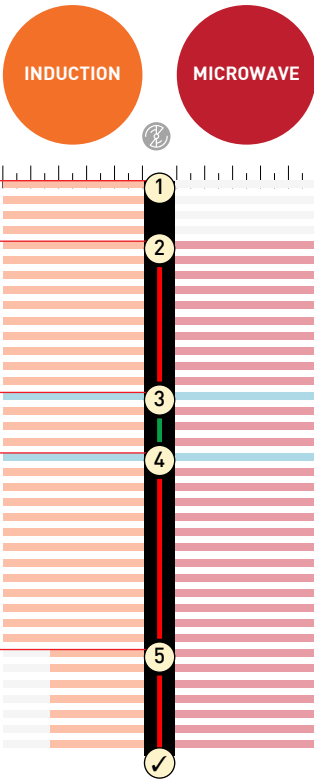
I 100 **M** 100

Step 5 1:00 min

Leaves

205 g Paneer & Coriander

I 70 **M** 100



Total Output:
450 g