



Andhra Chi Curry

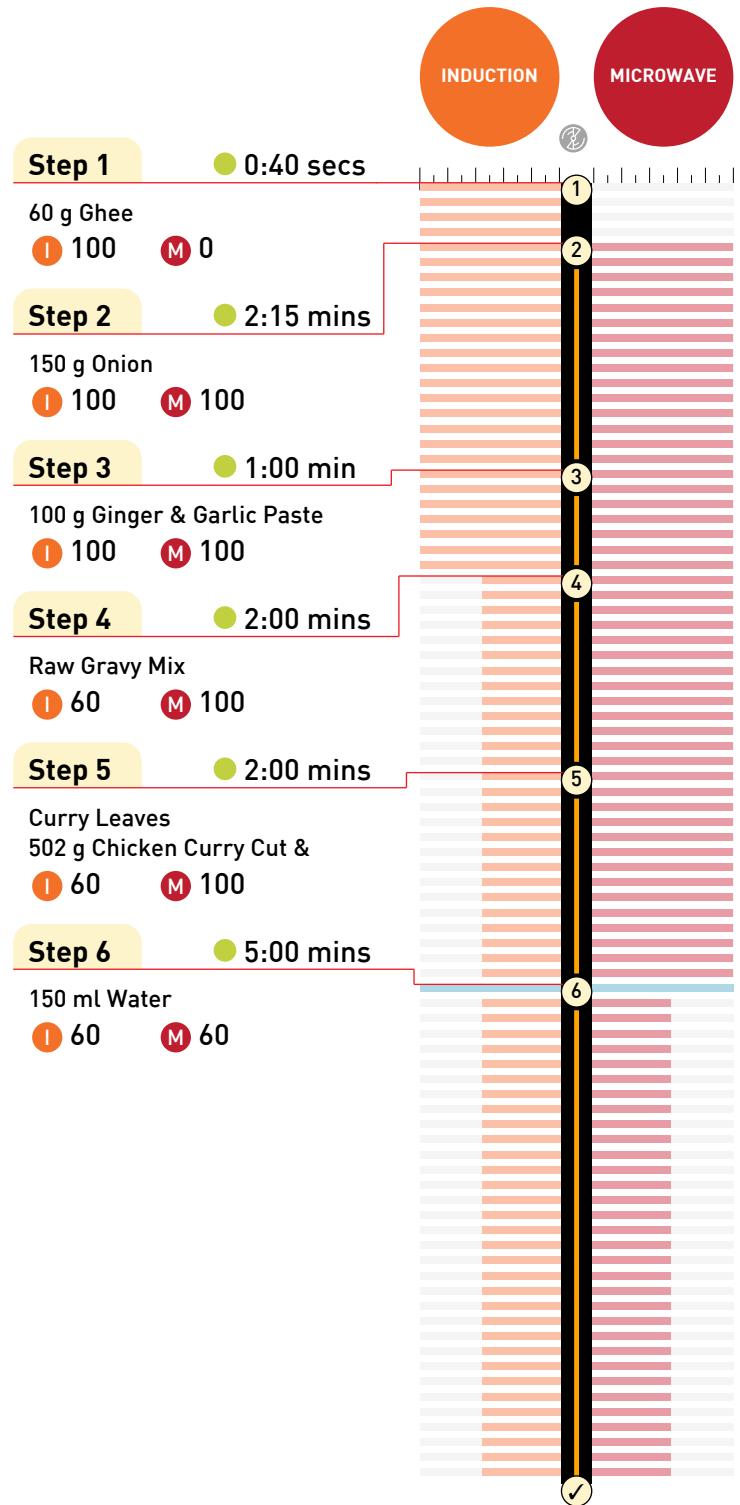
Cooking Time

On2Cook: 12:55 mins Normal Cooking: 45 mins

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

Ingredients

60 g	Ghee
150 g	Onion
100 g	Ginger & Garlic Paste
400 g	Raw Gravy Mix
	200 g Tomato, 30 g Cashew
	20 g Melon Seeds, 100 g Water
	15 g Coriander Powder
	15 g Red Chilli Powder
	10 g Garam Masala, 10 g Salt
502 g	Chicken Curry Cut & Curry Leaves
	500 g Chicken Curry Cut
	2 g Curry Leaves
150 ml	Water



Total Output:
1000 G