



## Rajasthani Chi

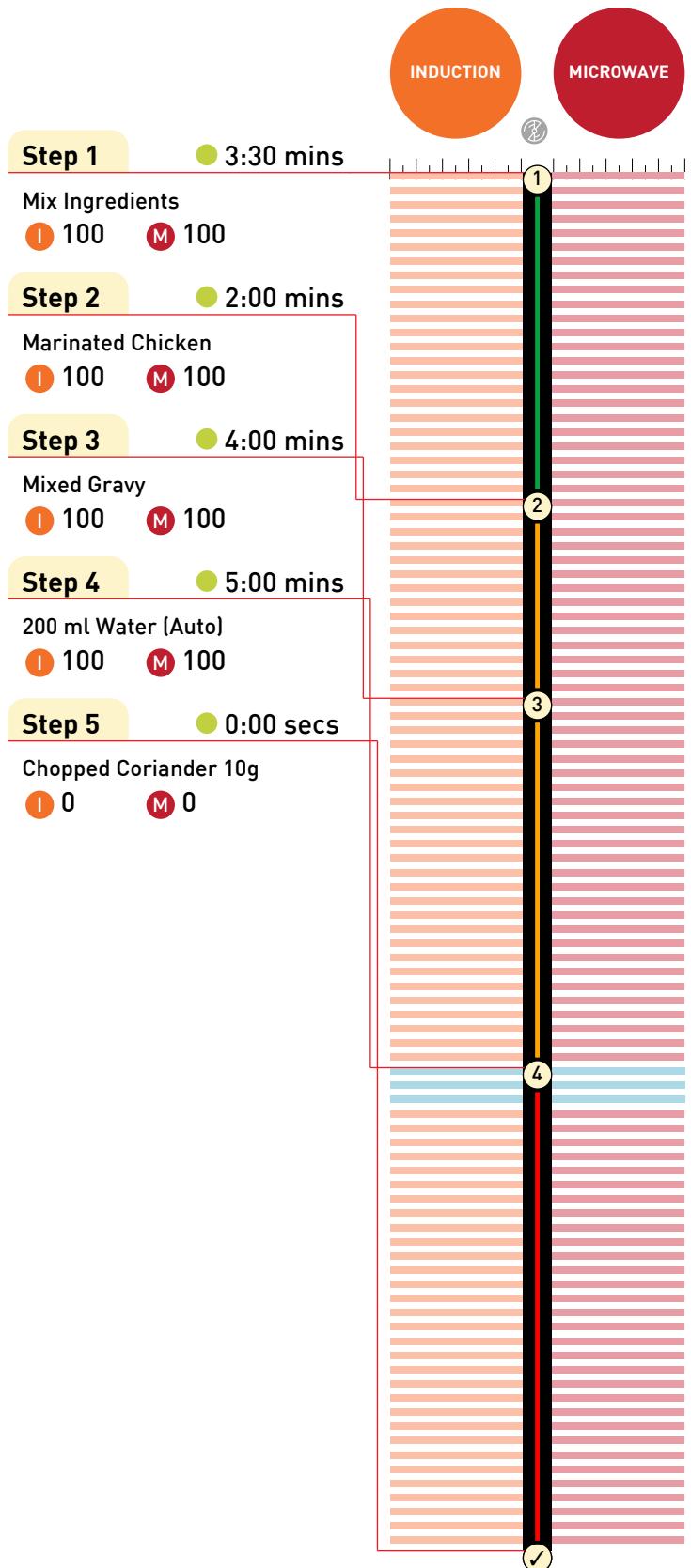
### Cooking Time

On2Cook: 14:30 mins Normal Cooking: 40 mins

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

### Ingredients

|        |   |
|--------|---|
| 350 g  | Mix Ingredients<br>150 g Ghee, 200 g Slices Onion<br>1 Nos Cinnamon Stick<br>4 Nos Green Cardamom, 4 Nos Clove  |
| 1241 g | Marinated Chicken<br>900 g Chicken Curry Cut, 150 g Curd<br>18 g Salt, 8 g Turmeric Powder<br>15 g Cumin powder   |
| 445 g  | Mixed Gravy<br>150 g Onion<br>20 g Whole Coriander Seeds<br>15 g Dry Red Chilli<br>20 g Dry Kashmiri Chilli Powder<br>10 g Ginger, 30 g Garlic<br>200 g Water |
| 10 g   | Chopped Coriander 10g   |
| 200 ml | Water (Auto)  |



Total Output:  
1600 G