



Kadai Chicken

Cooking Time _____

On2Cook: 9:00 mins Normal Cooking: 40 mins

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

Ingredients _____

- 60 g

Oil & Ghee
- 40 g Oil, 20 g Ghee
- 310 g

Marinated Chicken
- 250 g Chicken Curry Cut, 20 ml Oil
- 5 g Kashmiri Chilli Powder
- 2 g Salt, 3 g Red Chilli Powder
- 20 g Ginger Garlic Paste
- 110 g

Vegetables
- 30 g Onion Petals
- 20 g Tomato Petals
- 60 g Mix Bell Pepper Triangles
- 309 g

Raw Gravy Mix
- 220 g Tomato, 30 g Onion
- 15 g Cashews, 15 g Melon Seeds
- 6 g Salt
- 6 g Kashmiri Chilli Powder
- 3 g Red Chilli Powder
- 6 g Coriander Powder
- 2 g Turmeric Powder
- 3 g Garam Masala, 3 g Cumin Powder
- 50 g

Cream & Butter
- 30 g Cream, 20 g Butter
- 10 g

Whole Spices
- 6 g Whole Red Chilli
- 4 g Coriander Seed

Step 1 0:40 secs

60 g Oil & Ghee

I 100 M 0

Step 2 0:20 secs

10 g Whole Spices

I 100 M N/A

Step 3 1:00 min

Marinated Chicken

I 80 M 100

Step 4 1:00 min

110 g Vegetables

I 60 M 100

Step 5 5:00 mins

Raw Gravy Mix

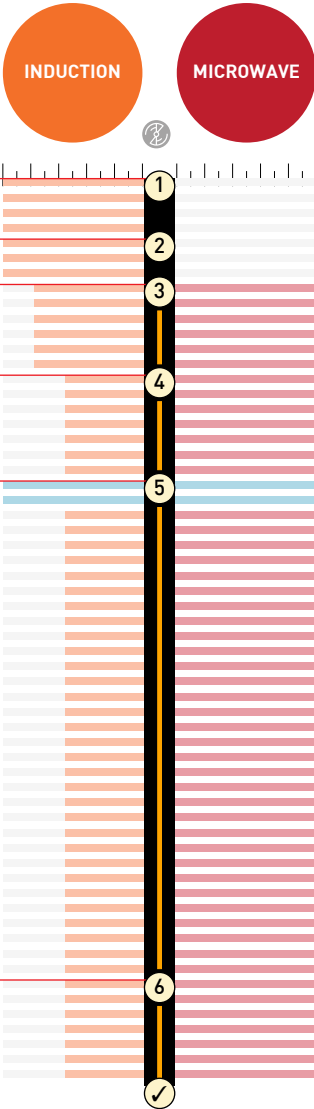
26 g Powdered Spices, 350 g

I 60 M 100

Step 6 1:00 min

50 g Cream & Butter

I 60 M 100



Total Output:
800 g