



Chanar Dalna

Cooking Time _____

On2Cook: 9:00 mins Normal Cooking: 25 mins

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

Ingredients _____

- 130 g

Oil 30 g, Bay Leaf 2 Nos, Diced Potato 100g
- 127 g

Tomato & Spices
- 100 g Tomato, 10 g Ginger
- 5 g Coriander Powder
- 3 g Cumin Seeds
- 2 g Turmeric Powder
- 4 g Red Chilli Powder
- 3 g Garam Masala
- 150 ml

Water (Auto)

Step 1 4:00 mins

Diced Potato 100g
Oil 30 g, Bay Leaf 2 Nos,

I 40 M 10

Step 2 3:00 mins

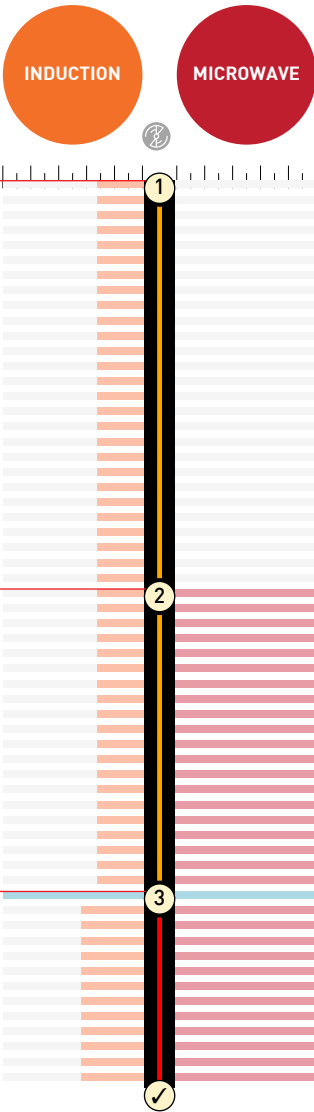
127 g Tomato & Spices

I 40 M 100

Step 3 2:00 mins

Paneer 100g

I 50 M 100



Total Output:
400 G