



Butter Chicken

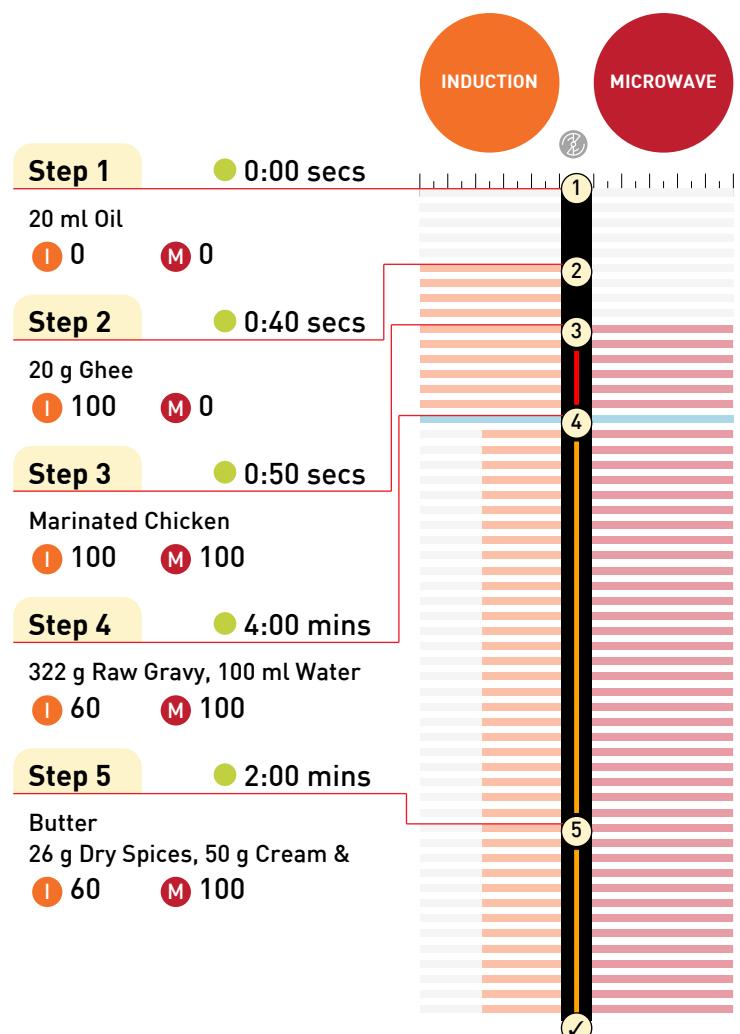
Cooking Time

On2Cook: 7:30 mins Normal Cooking: 22:30 mins

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

Ingredients

20 ml	Oil
20 g	Ghee
325 g	Raw Gravy
	250 g Tomato, 40 g Cashew
	20 g Melon Seeds
	10 g Kashmiri Chilli Powder
	5 g Salt
100 ml	Water
15 g	Dry Spices
	1 g Kasuri Methi
	4 g Green Cardamom Powder
	10 g Sugar
50 g	Cream & Butter
	30 g Cream, 20 g Butter
350 g	Marinated Chicken
	250 g Chicken Curry Cut
	10 g Ginger Garlic Paste
	50 g Hung Curd
	2 g Coriander Powder
	25 ml Mustard Oil, 2 g Cumin Powder
	2 g Garam Masala
	7 g Kashmiri Chili Powder, 2 g Salt



Total Output:
700 g