



# Chi Darbari Dry

Cooking Time \_\_\_\_\_

On2Cook: 3:00 mins    Normal Cooking: 15 mins

Accessories: Pan Non-Coated (Ss), Grill Mesh

Ingredients \_\_\_\_\_

- 373 g

Marinated Chicken Thigh
- 300 g Chicken, 5 g Chopped Ginger
- 5 g Chopped Garlic
- 2 g Chopped Green Chilli
- 5 g Chopped Coriander Leaves
- 5 ml Lemon Juice, 2 g Salt
- 15 ml Mustard Oil, 30 g Yoghurt
- 2 g Cardamom Powder
- 1 g Kashuri Methi
- 1 g Turmeric Powder
- 10 ml

Oil
- ForBrushing
- 20 ml

Water

Step 1 1:00 min

Chicken Tikka Marinated

I 50 M 100

Step 2 0:30 secs

Turn Chicken

I 50 M 100

Step 3 0:30 secs

Turn Chicken

I 50 M 100

Step 4 0:30 secs

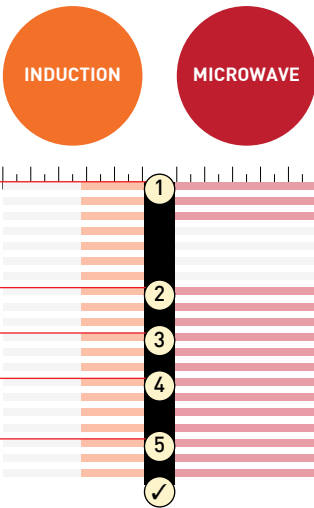
Turn Chicken

I 50 M 100

Step 5 0:30 secs

Turn Chicken

I 50 M 100



Total Output:  
250 G