



# Chicken Kosha

## Cooking Time

On2Cook: 10:20 mins    Normal Cooking: 25 mins

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

## Ingredients

64 g	Oill & Khada Masala
	4 Nos Cardamom, 2 g Cinnamon Stick
	4 Nos Cloves, 60 g Mustard Oil
	2 g Cumin Seeds
150 g	Chopped Onion
158 g	Tomato Puree & Indian Masala
	100 g Tomato Puree, 5 g Salt
	2 g Cumin Powder
	5 g Turmeric Powder
	2 g Chilli Powder
	7 g Kashmiri Chilli Powder
	7 g Coriander Powder
	30 g Ginger Garlic Green Chilli Paste
582 g	Marinated Chicken
	500 g Chicken Curry Cut
	15 g Ginger Garlic Green Chilli Paste
	2 g Turmeric Powder
	2 g Chili Powder, 8 g Salt
	5 g Kashmiri Chilli Powder
	50 g Curd
10 g	Garam Masala 5g, Coriander leaves 5g
150 ml	Water (Auto)

### Step 1

0:00 secs

64 g Oill & Khada Masala

I 0

M 0

### Step 2

3:20 mins

150 g Chopped Onion

I 100

M 100

### Step 3

7:00 mins

Chicken

Masala, 582 g Marinated

158 g Tomato Puree & Indian

I 80

M 100

### Step 4

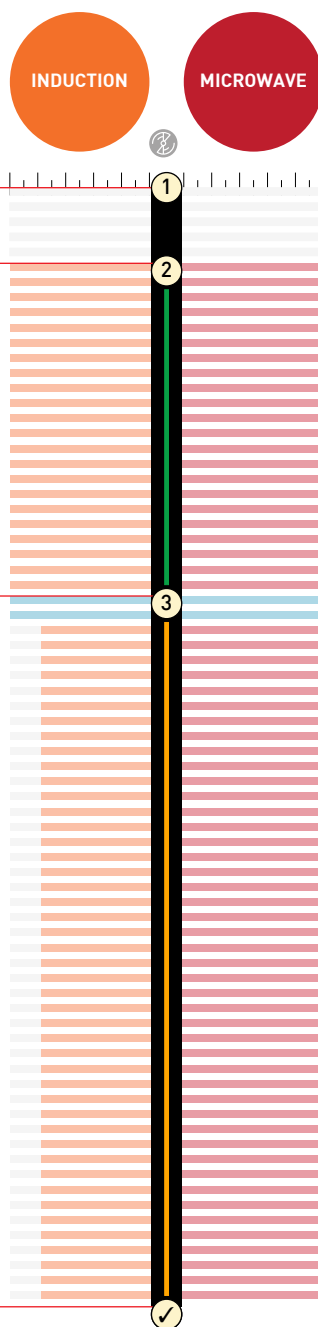
0:00 secs

leaves 5g

Garam Masala 5g, Coriander

I 0

M 0



**Total Output:**  
1000 G