



Paneer Bhurji

Cooking Time _____

On2Cook: 4:00 mins Normal Cooking: 20 mins

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

Ingredients _____

- | | |
|-------|---------------------------------|
| 40 ml | Oil |
| 100 g | Chopped Vegetables 1 |
| | 50 g Onion, 50 g Tomato |
| 8 g | Chopped Vegetables 2 |
| | 5 g Ginger, 3 g Green Chilli |
| 12 g | Powdered Spices |
| | 5 g Salt, 3 g Red Chilli Powder |
| | 2 g Coriander Powder |
| | 2 g Turmeric Powder |
| 5 g | Coriander |

Step 1 0:40 secs

40 ml Oil

I 100

M 0

Step 2 1:00 min

100 g Chopped Vegetables 1

I 100

M 100

Step 3 0:20 secs

Powdered Spices

8 g Chopped Vegetables 2, 12 g

I 100

M 100

Step 4 1:30 mins

200 g Paneer

I 80

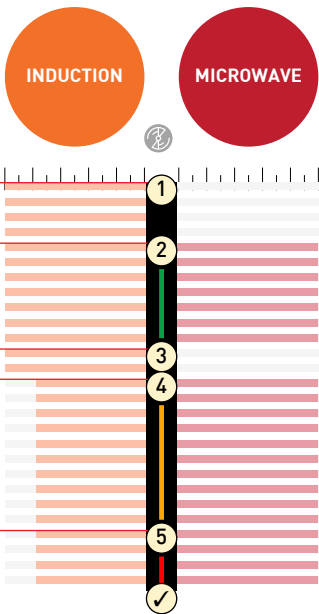
M 100

Step 5 0:30 secs

5 g Coriander

I 80

M 100



Total Output:
250 g