



# Aloo Matar Rassa

## Cooking Time

On2Cook: 11:50 mins    Normal Cooking: 20 mins

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

## Ingredients

45 ml	Oil
55 g	Whole Spice & Tampering
	10 g Musturd Seeds, 5 g Cumin Seeds
	2 g Black Pepper
	3 g Whole Red Chilli, 20 g Garlic
	10 g Ginger, 5 g Green Chilli
246 g	Raw Gravy Paste
	50 g Tomato 150 Onion
	10 g Kashmiri Red Chilli Powder
	3 g Kasturi Methi, 3 g Turmeric
	10 g Red Chilli Powder
	10 g Coriander Powder, 10 g Salt
250 g	Diced Potatoes
500 ml	Water
150 g	Green Peas

### Step 1

0:40 secs

45 ml Oil

I 100

M 0

### Step 2

0:40 secs

55 g Whole Spice & Tampering

I 100

M 0

### Step 3

2:00 mins

250 g Diced Potatoes

I 100

M 100

### Step 4

4:30 mins

246 g Raw Gravy Paste

I 80

M 100

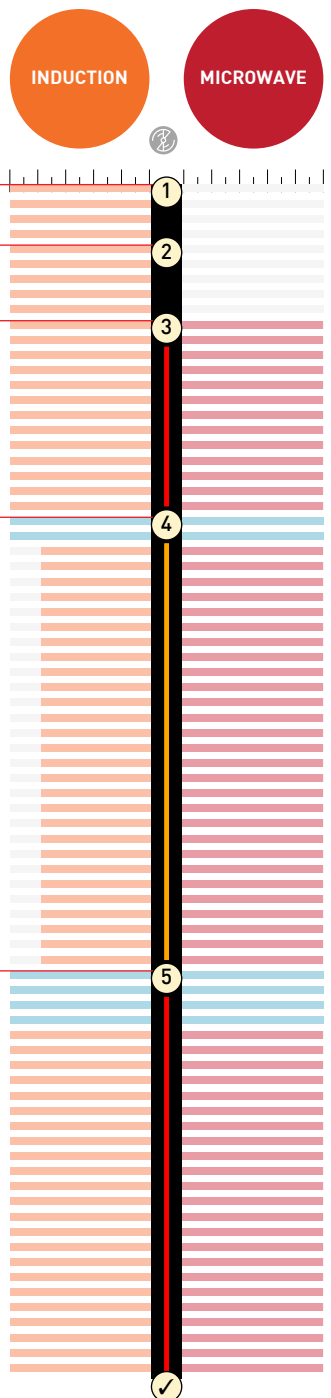
### Step 5

4:00 mins

150 g Green Peas, 500 ml Water

I 100

M 100



**Total Output:**  
600 g