



## Paneer Chili Dry

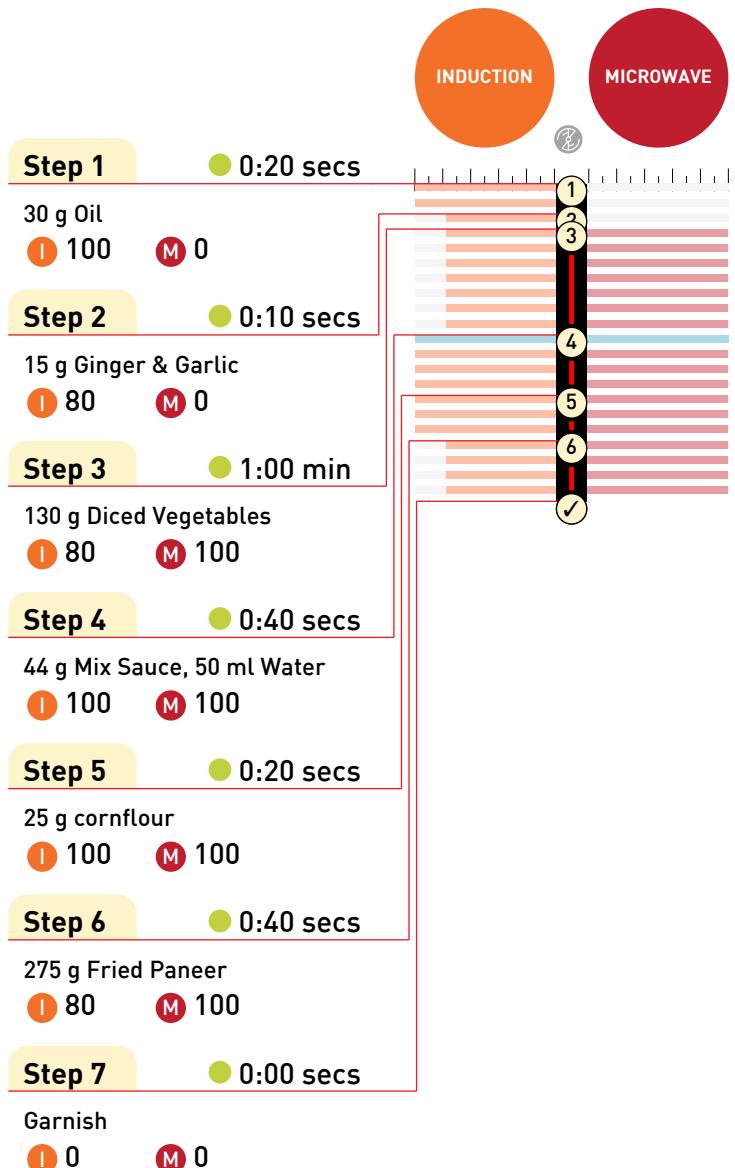
### Cooking Time

On2Cook: 3:10 mins Normal Cooking: 12 mins

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

### Ingredients

20 g	Oil
15 g	Ginger & Garlic
	10 g Garlic, 5 g Ginger
130 g	Diced Vegetables
	60 g Onion, 60 g Green Capsicum
	10 g Green Chilli
44 g	Mix Sauce
	20 g Schezwan Sauce
	10 g Light Soya, 2 g Vinegar
	10 g Ketchup, 2 g Aromat Powder
60 ml	Water
	Takeitfromthebottle
25 g	Cornflour Slurry
	5 g Corn Flour, 20 g Water
7 g	Garnish
	5 g Spring Onion
	2 g Green Coriander



Total Output:  
350 G