



Aloo Gobi

Cooking Time _____

On2Cook: 7:25 mins Normal Cooking: 25 mins

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

Ingredients _____

- | | |
|--------|-------------------------------------|
| 60 ml | Oil |
| 15 g | Cumin Seeds |
| 225 g | Chopped Vegetables |
| | 10 g Garlic, 5 g Green Chilli |
| | 60 g Onion150 g Tomato |
| 400 g | Vegetables |
| | 250 g Cauliflower, 150 g Potato |
| 12 g | Dry Spices |
| | 3 g Turmeric, 3 g Red Chilli Powder |
| | 6 g Salt |
| 5 g | Coriander Leaves |
| 100 ml | Water |

Step 1 0:40 secs

60 ml Oil
I 100 M 0

Step 2 0:15 secs

15 g Cumin Seeds
I 100 M 0

Step 3 1:00 min

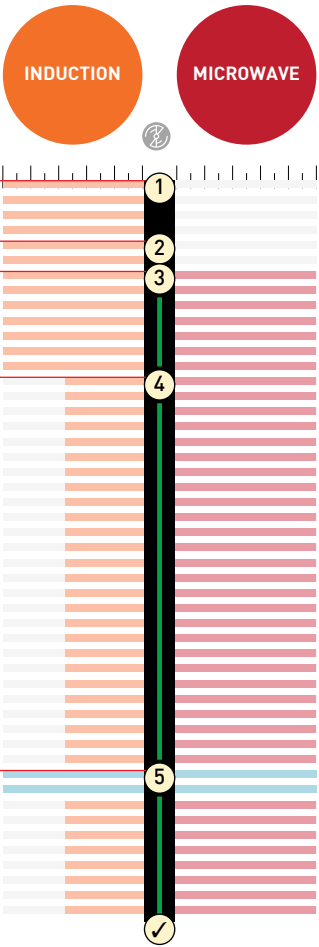
225 g Chopped Vegetables
I 100 M 100

Step 4 4:00 mins

Vegetables
12 g Dry Spices, 400 g
I 60 M 100

Step 5 1:30 mins

Water
5 g Coriander Leaves, 100 ml
I 60 M 100



Total Output:
625 g