



# 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

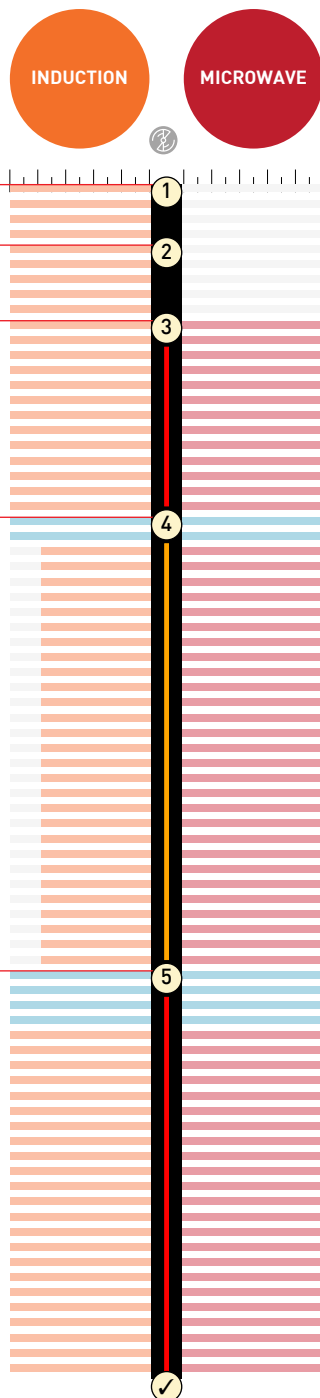
### Step 5

4:00 mins

150 g Green Peas, 500 ml Water

I 100

M 100



**Total Output:**  
600 g