



# Chicken Rezala

## Cooking Time

On2Cook: 7:40 mins    Normal Cooking: 30 mins

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

## Ingredients

30 g	Ghee
10 g	Whole Spices
	2 g Green Cardamom
	3 g Cinnamon Stick, 2 g Bay Leaf
	3 g Cumin Seed
280 g	Marinated Chicken
	250 g Chicken
	15 g Ginger Garlic Green Chilli Paste
	2 g Turmeric Powder, 3 g Salt
	10 g Ghee
127 g	Gravy Base
	60 g Onion, 15 g Fried Onion
	15 g Cashew, 20 g Yoghurt
	2 g Green Chilli
	3 g Turmeric Powder
	2 g Red Chilli Powder
	3 g Coriander Powder, 3 g Salt
	3 g Black Cardamom
	1 g Black Pepper Corn
60 g	Coriander Leaves
50 ml	Water

### Step 1 0:00 secs

30 g Ghee

I 0

M 0

### Step 2 0:40 secs

10 g Whole Spices

I 100

M 0

### Step 3 1:00 min

Marinated Chicken

I 100

M 100

### Step 4 2:00 mins

127 g Gravy Base

I 60

M 100

### Step 5 3:00 mins

50 ml Water

I 60

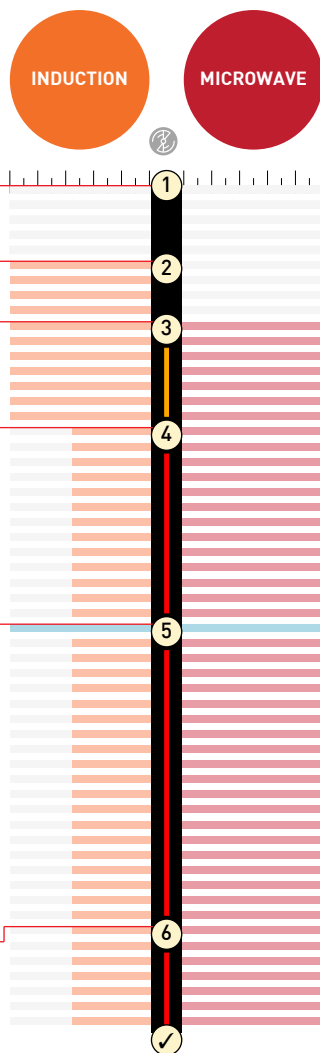
M 100

### Step 6 1:00 min

60 g Coriander Leaves

I 60

M 100



**Total Output:**  
400 g