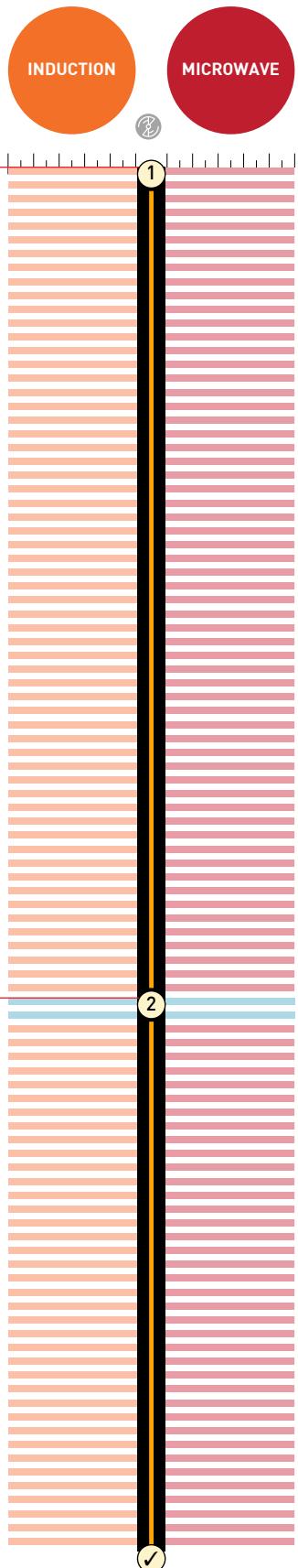




VegRecipeBook.com



Kaddu Ki Subzi

Cooking Time

On2Cook: 15:00 mins Normal Cooking: 30 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients

- | | |
|--------|-------------------------------------|
| 70 g | Oill & Tadka |
| | 60 g Oil, 2 g Cumin Seeds |
| | 2 g Fennel Seeds, 2 g Mustard Seeds |
| | 2 g Hing, 2 g Dry Red Chilli |
| | 2 Nos Bay Leaves |
| 1580 g | Kaddu & Spices |
| | 1200 g Diced Kaddu |
| | 150 g Chopped Onion |
| | 100 g Chopped Tomato |
| | 20 g a Sliced Green Chilli |
| | 15 g Chopped Coriander Leaves |
| | 50 g Ginger Garlic Paste, 14 g Salt |
| | 3 g Turmeric Powder |
| | 2 g Cumin Powder |
| | 5 g Coriander Powder |
| | 4 g Kashmiri Chilli Powder |
| | 2 g Red Chilli powder, 15 g Sugar |
| 150 ml | Water (Auto) |

Total Output:
1000 G