



Chi Varutharacha

Cooking Time _____

On2Cook: 10:00 mins Normal Cooking: 30 mins

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

Ingredients _____

- 83 g

Oill & Tadka
- 80 g Coconut Oil, 2 g Fennel Seeds

1 g Curry Leaves
- 280 g

Chopped Onion 150g, Green Chilli 30g, Diced Tomato 100g
- 81 g

Roasted Masala
- 50 g Fresh Coconut

8 g Red Chilli Powder

4 g Coriander Powder

2 g (1/2Tbsp Turmeric Powder

4 Nos Cardamom, 1 Nos Cinnamon

4 Nos Cloves, 4 g Fennel Seeds

4 g Balck Pepper

6 Nos Dry Red Chilli

1 g Curry Leaves, 8 g Salt
- 529 g

Chicken Curry Cut 500g, Ginger Garlic Paste 20g, Salt 9g
- 150 ml

Water (Auto)

Step 1 0:00 secs

83 g Oill & Tadka

I 0

M 0

Step 2 4:00 mins

Chilli 30g, Diced Tomato 100g

Chopped Onion 150g, Green

I 100

M 100

Step 3 3:00 mins

Garlic Paste 20g, Salt 9g

Chicken Curry Cut 500g, Ginger

81 g Roasted Masala, 529 g

I 100

M 100

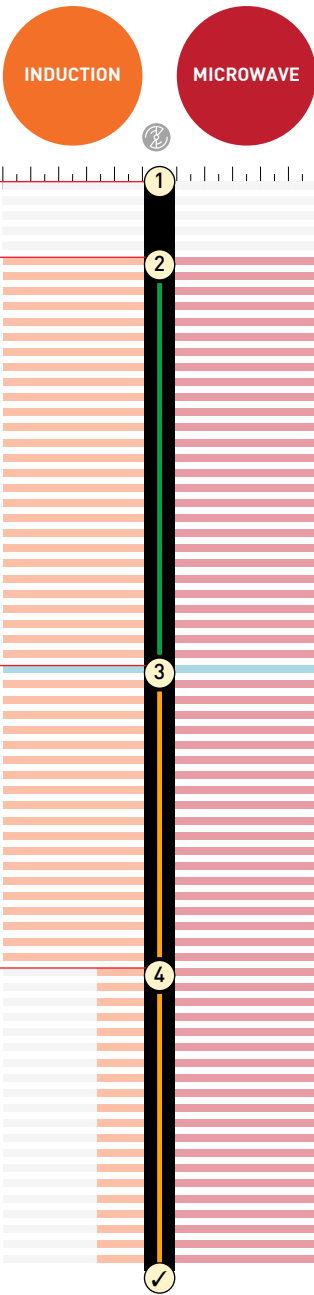
Step 4 3:00 mins

Garlic Paste 20g, Salt 9g

Chicken Curry Cut 500g, Ginger

I 40

M 100



Total Output:
700 G