



Chettinad Chukka

Cooking Time _____

On2Cook: 8:00 mins Normal Cooking: 25 mins

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

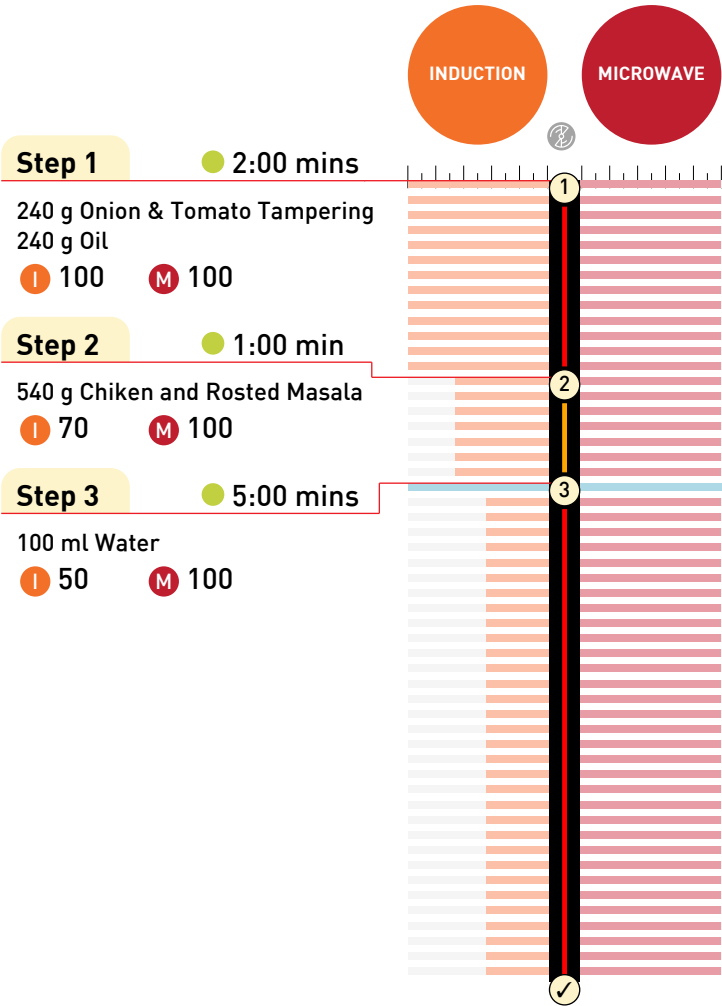
Ingredients _____

- 222 g

Oil, Onion & Tomato Tampering
50 g Oil, 80 g Finely Chopped Onion
60 g Finely Chopped Tomato
2 g Curry Leaves
15 g Garlic Chopped
10 g Ginger Chopped
5 g Green Chilli Slit
- 540 g

Chicken and Rosted Masala
500 g Chicken, 8 g Salt
4 g Dried Red Chilli
4 g Coriander Seeds
2 g Black Pepper Corn
2 g Fennel Seeds, 1 g Cumin Seeds
2 nos Clove, 1 g Green Cardamom
15 g Fresh Coconut
1 g Cinnamon Stick
- 100 ml

Water



Total Output:
650 G