



Andhra Chi Rassa

Cooking Time

On2Cook: 13:20 mins Normal Cooking: 45 mins

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

Ingredients

80 ml	Oil
20 g	Mint Leaves
100 g	Chopped Tomato
225 g	Raw Onion Puree Mix
	150 g Onion, 3 g Clove
	2 g Cinnamon stick
	15 g Coriander Powder
	10 g Red Chilli Powder, 15 g Salt
	10 g Garam Masala
	20 g Ginger Garlic Paste
515 g	Marinated Chicken
	500 g Chicken, 5 g Turmeric Powder
	10 g Curry Leaves
500 ml	Water

Step 1 0:40 secs

80 ml Oil

I 100

M 100

Step 2 0:40 secs

20 g Mint Leaves

I 100

M 100

Step 3 2:00 mins

150 g Chopped Tomato

I 100

M 100

Step 4 2:00 mins

Raw Onion Puree Mix

I 100

M 100

Step 5 2:00 mins

Marinated Chicken

I 100

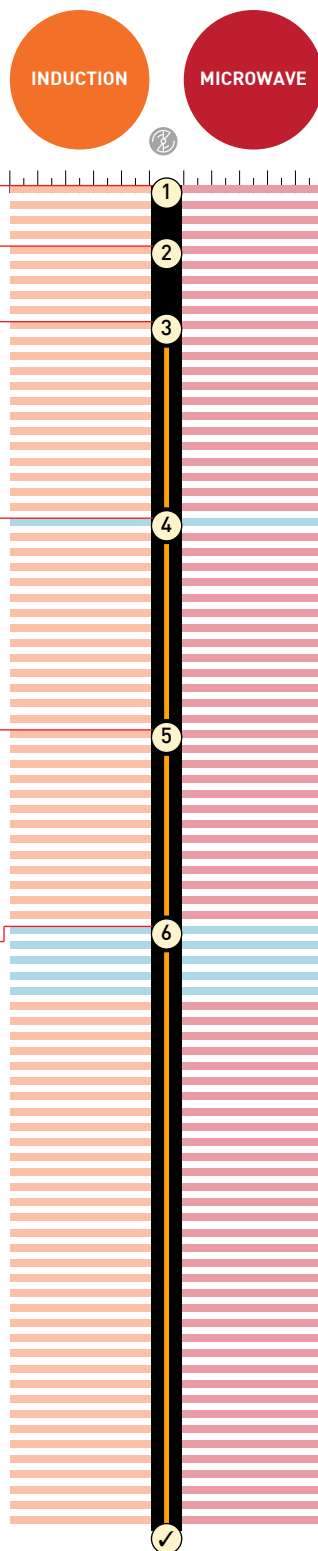
M 100

Step 6 6:00 mins

500 ml Water

I 100

M 100



Total Output:
1000 G