



## Kadhai Paneer

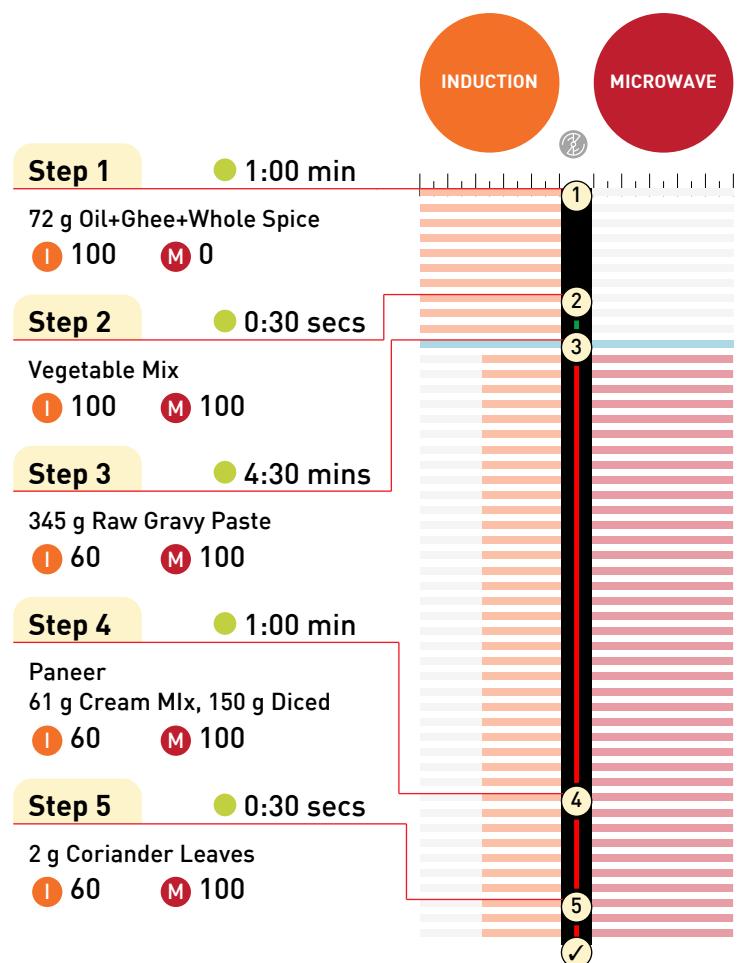
### Cooking Time

On2Cook: 7:30 mins Normal Cooking: 30 mins

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

### Ingredients

72 g	Oil, Ghee & Whole Spices 30 ml Oil, 30 g Ghee 2 g Whole Red Chilli 8 Coriander Seeds 2 g Cumin Seeds
345 g	Raw Gravy Paste 50 g Onion, 200 g Tomato 25 g Cashew, 25 g Melon Seeds 7 g Ginger, 10 g Garlic 2 g Green Chilli 6 g Coriander Powder 3 g Garam Masala, 3 g Cumin Powder 6 g Salt, 2 g Red Chilli Powder 5 g Kashmiri Chilli Powder 1 g Turmeric Powder
61 g	Cream Mix 25 g Butter, 30 g Cream, 5 g Sugar 1 g Kasuri Methi
110 g	Vegetable Mix 60 g Bell Pepper Triangles 30 g Onion Petals 20 g Tomato Petals
2 g	Coriander Leaves



Total Output:  
620 g