



# Veg Jaipuri

## Cooking Time

On2Cook: 6:30 mins    Normal Cooking: 25 mins

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

## Ingredients

80 g	Oil 40 g (1/4 Cup), Ghee 40 g (1/4 Cup)
60 g	Onion 50 g, Garlic 10 g
260 g	Vegetables
	50 g Cabbage, 40 g Green Capsicum
	50 g Carrot, 40 g Beans
	40 g Cauliflower, 40 g Green Peas
275 g	Gravy
	100 g Onion, 100 g Tomato
	25 g Cashew, 5 g Green Chilli
	20 g Ginger Garlic Paste
	2 g Turmeric Powder
	5 g Red Chilli Powder
	5 g Coriander Powder
	2 g Garam Masala, 5 g Kitchen King
	6 g Salt
200 ml	Water (Auto)
62 g	Cream & Papad
	40 g Cream, 1 g Kasuri Methi
	20 g Roasted Papad, 1 g Sugar

### Step 1

0:30 secs

(1/4 Cup)  
Oil 40 g (1/4 Cup), Ghee 40 g  
I 100 M 0

### Step 2

0:30 secs

Onion 50 g, Garlic 10 g  
I 100 M 0

### Step 3

1:30 mins

260 g Vegetables  
I 100 M 100

### Step 4

1:00 min

275 g Gravy  
I 100 M 100

### Step 5

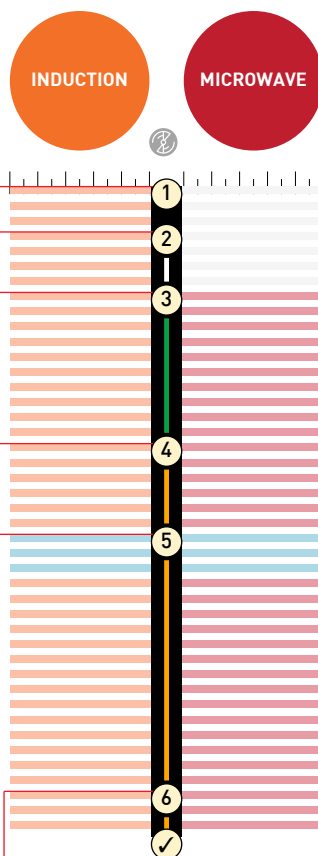
2:30 mins

200 ml Water (Auto)  
I 100 M 100

### Step 6

0:30 secs

62 g Cream & Papad  
I 100 M 100



**Total Output:**  
650 G