



# Sambhar

## Cooking Time

On2Cook: 9:00 mins Normal Cooking: 45 mins

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

## Ingredients

50 g	Oil
12 g	Tadka
	1 g Mustard Seed
	1 g Whole Red Chilli, 2 g Chana Dal
	2 g Urad Dal, 3 g Curry Leaves
	1 g Green Chilli, 2 g Garlic
314 g	Mix Vegetables & Spices
	60 g Onion, 60 g Tomato
	80 g Pumpkin, 50 g Carrot
	50 g Beans, 7 g Salt
	5 g Red Chilli Powder
	2 g Turmeric Powder
450 g	Dal Paste & Water
	150 g Dal Paste, 300 g Water
600 ml	Water (Auto)
105 g	Mix Liquid
	80 g Tamarind Water
	10 g Jaggery Powder
	15 g Sambhar Masala

### Step 1

0:30 secs

50 g Oil

I 100

M 0

### Step 2

0:30 secs

25 g Tadka

I 100

M 0

### Step 3

3:00 mins

Mix Vegetable & Spices

I 80

M 100

### Step 4

1:00 min

450 g Dal Paste & Water

I 100

M 100

### Step 5

3:00 mins

600 ml Water

I 100

M 100

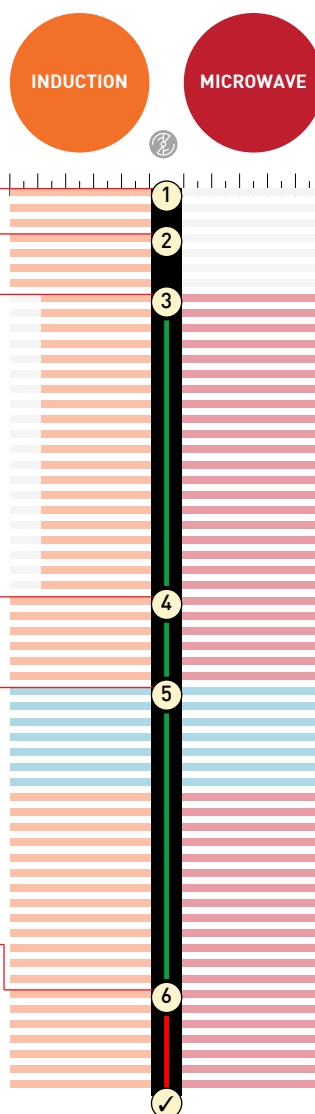
### Step 6

1:00 min

Mix Liquid

I 100

M 100



**Total Output:**  
1200 G