



Bharela Mirchi

Cooking Time _____

On2Cook: 6:30 mins Normal Cooking: 25 mins

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

Ingredients _____

- 140 g

Oil 40g, Onion 100g
- 120 g

Tomato 100g, Ginger Garlic Paste 20g
- 12 g

Indian Powder Masala
- 2 g Red chilli powder 1/2 Tsp
- 1 g Turmeric Powder 1/4 Tsp
- 1 g Cumin Powder 1/4 Tsp
- 2 g Coriander Powder 1/2 Tsp
- 1 g Garam Masala 1/4 Tsp
- 5 g Salt 1 Tsp
- 100 g

Mirchi

Step 1 3:30 mins

Oil 40g And Onion 100g

I 100 M 100

Step 2 1:00 min

Paste
100 g Tomato & Ginger Garlic

I 80 M 100

Step 3 1:00 min

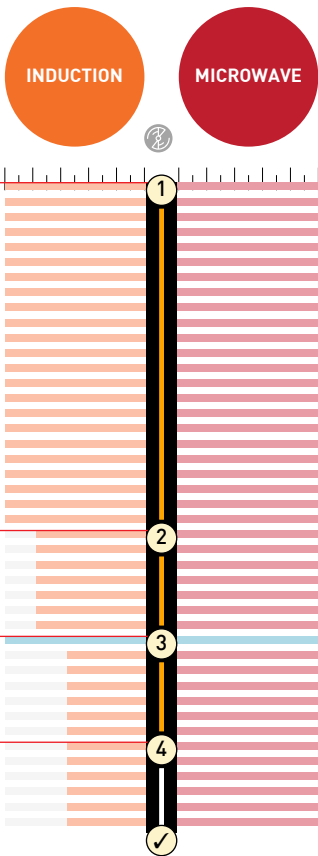
12 g Indian Powder Masala

I 60 M 100

Step 4 1:00 min

100 g Mirchi

I 60 M 100



Total Output:
400G