



Tariwala Kukkad

Cooking Time

On2Cook: 11:30 mins Normal Cooking: 30 mins

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

Ingredients

333 g	Oil & Khada Masala
	60 g Oil, 3 g Cumin Seeds
	2 Nos Bay Leaf
	2 Nos Cinnamon Stick
	10 g Chopped Ginger
	5 g Chopped Garlic
	150 g Chopped Onion
	100 g Chopped Tomato
	5 g Chopped Green Chilli
1074 g	Chicken Marinade
	800 g Chicken, 4 g Turmeric Powder
	14 g Coriander Powder
	10 g Degi Powder, 200 g Curd
	10 g Salt, 2 g Kasuri Methi
	15 g Coriander Stems
	20 g Ginger Garlic Pest
7 g	Dry Special Masala Powder
	6 g Black Pepper, 5 Nos Cloves
	10 Nos Green Cardamom
	5 Nos Black Cardamom
200 g	Water (Auto)
10 g	Garnish Fresh Coriander

Step 1 4:30 mins

333 g Oil & Khada Masala

I 100 M 100

Step 2 2:00 mins

1074 g Chicken Marinade

I 100 M 100

Step 3 4:00 mins

200 g Water (Auto)

I 100 M 100

Step 4 1:00 min

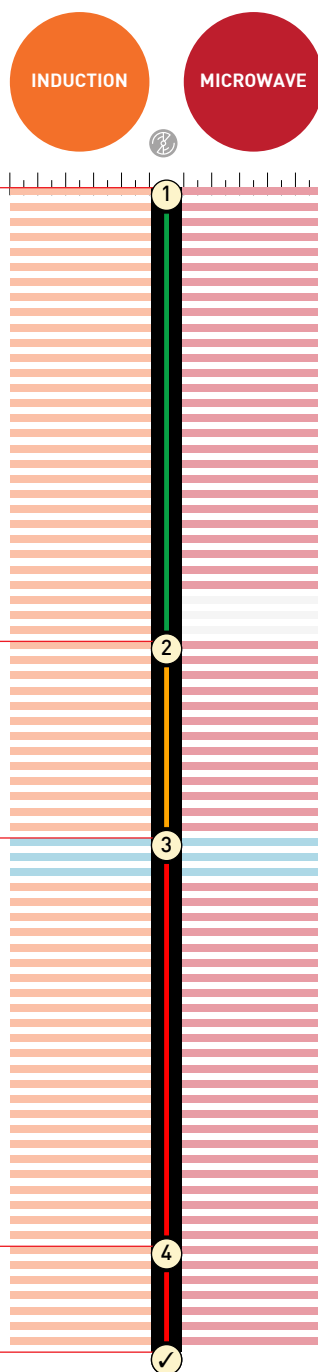
7 g Dry Special Masala Powder

I 100 M 100

Step 5 0:00 secs

Garnish Fresh Coriander

I 0 M 0



Total Output:
n/a