



Safed Murgh

Cooking Time

On2Cook: 10:30 mins Normal Cooking: 40 mins

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

Ingredients

60 g	Ghee & Khada Masala
	60 g Ghee, 2 Nos Bay Leaf
	2 Nos Black Cardamom
	1 Nos Cinnamon Stick
437 g	Mix Gravy
	200 g Onion, 10 g Green Chilli
	12 g Melon seeds, 15 g Kaju
	20 g Poppy Seeds
	18 g Desiccated Coconut
	12 g Almond, 100 g Milk, 50 g Water
1140 g	Chicken Marinated
	1000 g Chicken Curry Cuts, 5 g Salt
	100 g Curd, 15 g Ghee
	20 g Ginger Garlic Green Chilli Paste
290 g	Mix Ingredients
	100 g Cream, 50 g Butter
	2 g Cardamom Powder
	15 g Rose Water, 5 g Sweet Attar
	8 g Salt, 10 g Yellow Chilli
	100 g Khoya

Step 1 0:30 secs

40 g Ghee & Khada Masala

I 100 M 0

Step 2 2:00 mins

Chicken Marinated

I 100 M 100

Step 3 4:00 mins

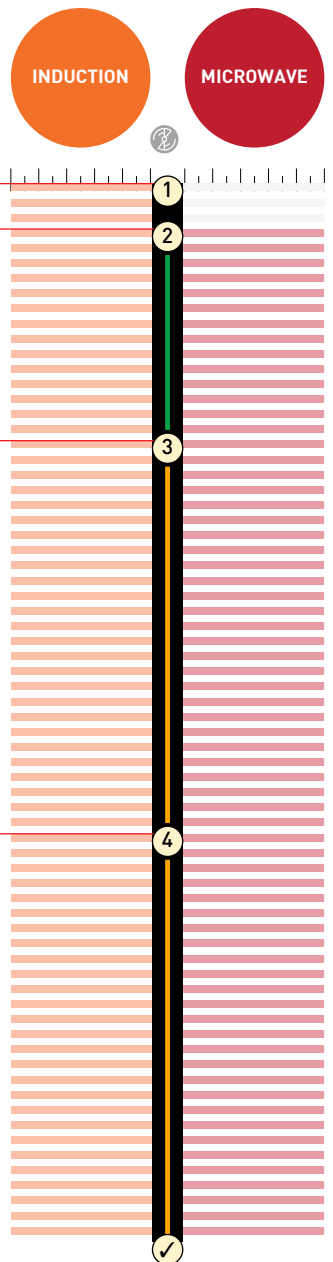
Mix Gravy

I 100 M 100

Step 4 4:00 mins

Mix Ingredients

I 100 M 100



Total Output:
1500 G