



Matar Masala

Cooking Time _____

On2Cook: 6:00 mins Normal Cooking: 40 mins

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

Ingredients _____

- | | |
|-------|------------------------------------|
| 60 ml | Oil & Ghee |
| | 40 ml Oil, 20 g Ghee |
| 5 g | Whole Spices |
| | 3 g Cumin Seeds |
| | 2 g Whole Red Chilli |
| 160 g | Chopped Vegetables |
| | 80 g Onion, 80 g Tomato |
| 36 g | Powder Masala Mix |
| | 4 g Salt, 2 g Red Chilli Powder |
| | 6 g Kasmiri Chilli Powder |
| | 3 g Cumin Powder, 3 g Garam Masala |
| | 3 g Coriander Powder |
| | 15 g Ginger Garlic Paste |
| 250 g | Green Peas |

Step 1 0:40 secs

60 ml Oil & Ghee

I 100 M 0

Step 2 0:20 secs

5 g Whole Spices

I 100 M 0

Step 3 1:30 mins

160 g Chopped Vegetables

I 100 M 100

Step 4 1:30 mins

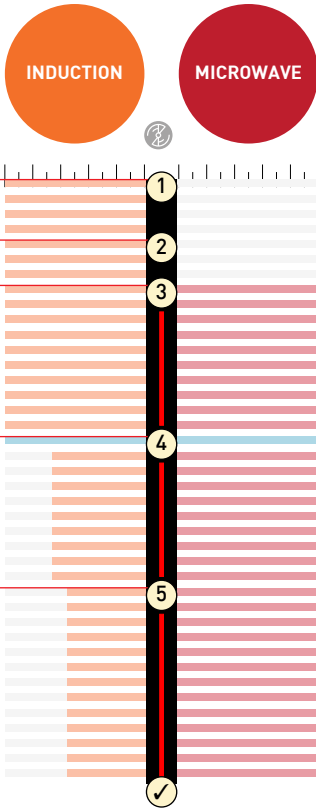
Powder Masala Mix

I 70 M 100

Step 5 2:00 mins

250 g Green Peas

I 60 M 100



Total Output:
400 g