



HUNGER'S

Choice

ALOO MUTTER MASALA

150gm Hunger's Choices Red Masala

250gm Boiled Potato ; 50gm Green Peas ; 5gm Ginger-Garlic chopped; 20gm Oil ; 5gm chopped Green Chili ; 2gm Turmeric Powder ; 2gm Chili Powder; Salt to taste ; 1gm Cumin Seeds ; Chopped Coriander for Garnishing

Method

- Sauté Cumin Seeds, Ginger & Garlic until brown; add Green Chili Red Masala and cook for some time.
- Add Turmeric Powder, Chili Powder, Salt and cook for few minutes.
- Add Boiled Potato & Green Peas cooked 2 minutes with water.
- Garnish with Coriander and Serve hot.

VEG. KOLAPURI

200gm Hunger's Choices Red Masala

20ml Oil ; 10gm Ginger-Garlic Paste ; 5gm Green Chili ; 1gm Cumin Seeds ; 100gm Mix Veg - Green Beans, Carrot, Cauliflower, Peas (boiled) ; 2gm Deggi Mirch ; 2gm Coriander Powder; Salt to taste

Method

- Heat oil, crackle Cumin seeds, and add Ginger-Garlic Paste, Green chili until brown.
- Add Dry spices, Mix vegetable and cook for some time.
- Add Red masala, Salt to taste.

RAJMA MASALA

200gm Hunger's Choice Red Gravy

20gm Oil ; 2gm Kashmiri Chill Powder ; 5gm Ginger-Garlic past ; 2gm Chopped Green Chili ; 150gm Rajma Boiled ; 1tsp Rajma Masala ; 2gm Chopped Coriander ; Salt to taste

Method

- Sauté Ginger-Garlic Paste, add Green chilly.
- Add Red Gravy and Boiled Rajma.
- Add Rajma Masala, Chili Powder and cook for few minutes.
- Add adjust Seasoning.
- Garnish with Chopped Coriander Leaves.

VEGETABLE KADAI MASALA (COMBINE)

100gm Hunger's Choice Red Gravy

50gm Hunger's Choice Onion-Tomato Masala

20gm Ghee ; 5gm Ginger-Garlic Paste ; 10gm Dice Onion ; 10gm Dice Green Capsicum ; 10gm Dice Tomato ; 2gm Chopped Green Chili ; Salt and Sugar to taste ; 50gm Mix Veg Boiled ; 5gm Kadai Masala ; 1gm Deggi Mirch Powder ; 1gm Garam Masala Powder ; 10gm Cream

Method

- Crackle Cumin seeds using Ghee.
- Sauté Ginger-Garlic paste, DeggiMirch, Onion, Capsicum and Tomato; Add Green chilli.
- Add Red Gravy and Onion-Tomato Masala.
- Add Mix vegetable, Garam Masala, Kadai masala and cook for few minutes.
- Add Cream and adjust Seasoning.
- For Kadai masala – Dry Roast and Grind Coarsely whole Coriander seeds, Black Pepper, Cumin, Red chilli, Green Cardamom.

MUSHROOM ROGAN JOSH (COMBINE)

100gm Hunger's Choice Red Gravy

50gm Hunger's Choice Onion-Tomato Masala

20gm Oil ; 2gm Kashmiri Chilli Powder ; 5gm Ginger-Garlic Paste ; 2gm Chopped Green Chilli ; Salt to taste ; 100gm Dice Mushroom (Boiled) ; 2gm Chopped Coriander leaves

Method

- Sauté Ginger-Garlic Paste and add Green chilli.
- Add Red Gravy and Onion-Tomato Masala.
- Add Mushroom, Chilli Powder and cook for few minutes.
- Add adjust Seasoning.
- Garnish with Chopped Coriander Leaves.

PANEER LABABDAR

150gm Hunger's Choice Onion-Tomato Masala

5gm Ginger-Garlic Paste ; 10gm Oil ; 10gm Butter ;
5gm Chopped Green Chilli ; 2gm Sugar ; Salt to taste ;
80gm Paneer Diced ; 1gm Kasuri Methi Powder ; A
pinch of Cardamom Powder ; 20gm Cream

Method

- Sauté Ginger-Garlic Paste until brown; add Green chilli, Onion-Tomato Masala and cook for some time.
- Add Diced Paneer, KasuriMethi, Cardamom Powder and cook for few minutes.
- Add Cream, adjust seasoning and serve hot.

ALOO TAMATER MASALA

150gm Hunger's Choice Onion-Tomato Masala

5gm Ginger-Garlic Chopped ; 20gm Oil ; 5gm Chopped Green Chilli ; 2gm Turmeric Powder ; 2gm Chilli Powder ; Salt to taste ; 250gm Boiled Potato ; 100gm Chopped Tomato; 1gm Cumin Seeds ; Chopped Coriander

Method

- Sauté Cumin Seeds & Ginger-Garlic until brown; add Green Chilli, Onion-Tomato Masala and cook for some time.
- Add Turmeric Powder, Chilli Powder and cook for few minutes.
- Add Potato & Tomato and cooked 2 minutes with water.
- Add Coriander Leaves and serve hot.

MIX VEGETABLE TAWA

200gm Hunger's Choice Onion-Tomato Masala

20ml Oil ; 10gm Ginger-Garlic Paste ; 5gm Green Chilli ; 1gm Cumin Seeds ; 100gm Mix Veg - Green Beans, Carrot, Cauliflower, Peas ; 2gm Deggi Mirch ; 2gm Coriander Powder ; Salt and Sugar to taste

Method

- Heat oil, Crackle Cumin seeds, and add Ginger-Garlic Paste, Green chilli until brown.
- Add Dry Spices, Mix Vegetable and cook for some time.
- Add Onion-Tomato Masala, Salt and Sugar to taste.

DAL FRY

150gm Hunger's Choice Onion-Tomato Masala

5gm Ginger-Garlic Chopped ; 10gm Oil ; 10gm Butter ; 5gm Chopped Green Chilli ; 2gm Turmeric Powder ; 2gm Chilli Powder ; Salt to taste ; 250gm Boiled Yellow Dal ; 1gm Cumin seeds ; Chopped Coriander Leaves ; 20gm Ghee

Method

- Sauté Cumin Seeds & Ginger-Garlic until brown; add Green Chilli, Onion-Tomato Masala and cook for some time.
- Add Turmeric Powder into Yellow Dal, Chilli Powder and cook for few minutes.
- Add Coriander Leaves and serve hot.

KADAI MUSHROOM (COMBINE)

100gm Hunger's Choice Makhani Gravy

50gm Hunger's Choice Onion-Tomato Masala

20gm Oil ; 5gm Ginger-Garlic Paste ; 10gm Dice Onion ; 10gm Dice Green Capsicum ; 10gm Dice Tomato ; 2gm Chopped Green Chilli ; Salt and Sugar to taste ; 100gm Dice Mushroom (Boiled) ; 5gm Kadai Masala ; 2gm Chopped Coriander Leaves ; 10gm Fresh Cream

Method

- Sauté Ginger-Garlic Paste, Onion, Capsicum and Tomato; add Green Chilli.
- Add Makhani Gravy and Onion-Tomato Masala.
- Add Mushroom, Kadai masala and cook for few minutes.
- Add Fresh Cream and adjust seasoning.
- Garnish with Chopped Coriander Leaves.
- For Kadai Masala – Dry roast and grind coarsely whole Coriander Seeds, Black Pepper, Cumin seeds, Red Chilli, Green Cardamom.

KADAI PANEER (COMBINE)

150gm Hunger's Choice Makhani Gravy

50gm Hunger's Choice Onion-Tomato Masala

20gm Butter ; 5gm Ginger-Garlic Paste ; 10gm Dice Onion ; 10gm Dice Green capsicum ; 10gm Dice Tomato ; 2gm Red Chilli Dry ; Salt to taste ; 100gm Dice Paneer ; 2gm Chopped Coriander Leaves ; 10gm Cooking Cream

Method

- Sauté Ginger-Garlic Paste, Onion, Capsicum and Tomato; add Chilli.
- Add Makhani Gravy and Onion-Tomato Masala.
- Add Paneer, and cook for few minutes.
- Add Cream and adjust seasoning.
- Garnish with Chopped Coriander Leaves.

PANEER ACHARI MASALA(COMBINE)

150gm Hunger's Choice Onion-Tomato Masala

50gm Hunger's Choice Makhani Gravy

20gm Oil ; 10gm Achaar Masala ; 5gm Chopped Garlic ; 5gm Chopped Ginger ; 5gm Chopped Green Chilli ; Salt and Sugar to taste ; 120gm Paneer Tikka ; 1gm Kasuri Methi

Method

- Sauté Garlic and Ginger until brown; add Green Chilli, Makhani Gravy and Onion-Tomato Masala, cook for some time.
- Add Paneer Tikka, Achaar Masala, KasuriMethi and cook for few minutes.
- Add, adjust seasoning and serve hot

PANEER JALFREZI (COMBINE)

100gm Hunger's Choice Makhani Gravy

40gm Hunger's Choice Onion-Tomato Masala

20ml Oil ; 1gm Kalonji ; 1gm Cumin seeds ; 1gm

Whole Red Chilli ; 80gm Paneer Juliennes ; 50gm

Juliennes of Bell Pepper ; 1gm Chilli Powder ; 1gm

Coriander Powder ; 10gm Tomato Ketchup ; 10gm

Cream

Method

- Heat Oil Crackle Cumin seeds, Kalonji, Red Chilli Whole.
- Add Vegetables and cook for some time.
- Add Onion-Tomato Masala, Makhani Gravy Chilli & Coriander Powder and cook for 5min.
- Add Tomato Ketchup and adjust seasoning.
- Finish it using Cooking Cream.

BUTTER PANEER MASALA

150gm Hunger's Choice Makhani Gravy

20gm butter ; 5gm Chopped garlic ; 2gm Deggi Mirch powder ; 2gm Sugar ; Salt to taste ; 100gm Tandoori paneer tikka cooked ; 1gm Kasurimethi ; 1gm cardamom powder ; 20gm cooking cream

Method

- Saute Garlic using Desi Ghee until golden brown.
- Add Makhani Gravy, Salt, Sugar and cook for some time.
- Add Paneer Tikka, KasuriMethi and Cardamom Powder.
- Add Cooking Cream and adjust seasoning.
- Serve hot.

PANEER MAKHANI

150gm Hunger's Choice Makhani Gravy

20gm Butter ; 5gm Ginger-Garlic Paste ; 100 gm Dice Paneer ; Salt and Sugar to taste ; 2gm Chopped Coriander Leaves ; 10gm Cream

Method

- Sauté Ginger-Garlic Paste.
- Add Makhani Gravy.
- Add Paneer and cook for few minutes.
- Add Cream and adjust seasoning.
- Garnish with Chopped Coriander Leaves.

KAJU CURRY (COMBINE)

200gm Hunger's Choice White Gravy

100gm Hunger's Choice Makhani Gravy

1gm Cardamom Powder ; 100gm Kaju ; 20gm Butter ;
2gm Sugar ; Salt to taste ; 20gm Cream

Method

- Heat the pan, add White Gravy and Makhani Gravy cook for 5 minutes.
- Add Kaju, Sugar and Coconut Powder.
- Add Salt, and cook for few minutes.
- Add Butter and Cream, serve hot.

MALAI KOFTA (COMBINE)

150gm Hunger's Choice White Gravy

100gm Hunger's Choice Makhani Gravy

100 gm Boiled Potato ; 50gm Grated Paneer ; 1gm Cardamom Powder ; 20gm Raisins ; Chat Masala ; 1tsp Chopped Green Chilli ; 1tsp Chopped Coriander Leaves ; 1tsp Chopped Ginger ; 20gm Butter ; 2gm Sugar ; Salt to taste ; 20gm Cream

Method

- Take mashed Potato in a bowl. Add all the ingredients, add Corn flour and mix it well. Make small balls of it. Then deep fry these balls.
- Heat the pan, add White Gravy and Makhani Gravy cook for 5 minutes.
- Add Kofta balls and some water, cook for few minutes.
- Add Salt, Butter and Cream, Serve hot.

PANEER KORMA

200gm Hunger's Choice White Gravy

1gm Cardamom Powder ; 20gm Butter ; 5gm Coconut Powder ; 2gm Sugar ; Salt to taste ; 100gm Paneer cub ; 20gm Cream

Method

- Heat the pan, add White Gravy cook for 5 minutes.
- Add Paneer, Sugar and Coconut Powder.
- Add Salt, and Sugar and cook more.
- Add Butter and Cream, serve hot.

PANEER PASANDA

200gm Hunger's Choice White Gravy

1gm Cardamom Powder ; 20gm Butter ; 5gm Almond Powder ; 2gm Sugar ; Salt to taste ; 100gm Paneer Dice ; 50gm Dry fruits ; 20gm Cream

Method

- Heat the pan, add White Gravy, cook for 5 minutes.
- Add Paneer, Sugar and Almond Powder.
- Add Salt, and Dry fruits and cook more.
- Add Butter and Cream, serve hot.

NAVRATAN PULAV

100gm Hunger's Choice White Gravy

200gm Boiled Basmati Rice ; 50gm Paneer Cubes ;
50gm Diced Bell Pepper ; 50gm Chopped Onion ;
20gm Kaju ; 1gm Cardamom Powder ; 20gm
Kishmish ; Chat Masala ; 1tsp Chopped Green Chilli ;
1tsp Chopped Coriander Leaves ; 1tsp Chopped
Ginger ; 20gm Ghee/Butter ; Salt to taste

Method

- Heat the pan, add Ghee and Sauté Onion, Ginger, Green chilli, Bell Pepper, Paneer, Kaju, Kishmish.
- Add White Gravy and cook for 2 minutes.
- Add Boiled Basmati Rice and mix it.
- Add Chat Masala, Cardamom Powder, Coriander Leaves, serve hot.

HUNGER'S *Choice*



Hunger Choice Pvt. Ltd.

📍 B-413, Empire Business Hub,
Near Sola Water Tank, Sola,
Ahmedabad-380060, Gujarat, INDIA.

📞 +91 97220 37171

✉ info@hungerschoicepvtltd.com

🌐 www.hungerschoicepvtltd.com