



Punjabi Style Anda Masala Curry

Your interactive ingredient checklist — ready to print or take shopping.

SELECTED RECIPE

Punjabi Style Anda Masala Curry

TOTAL ITEMS TO BUY/PREP
28 Ingredients

SHOPPING LIST

Check off each item using the boxes below as you prepare or purchase it.

#	CHECK	INGREDIENT NAME	REQUIRED NOTES / QUANTITY
1	☐	Egg	4 eggs
2	☐	Water	Water, for boiling
3	☐	Salt	¼ tsp salt
4	☐	Turmeric	¼ tsp turmeric powder
5	☐	Vegetable Oil	1 tbsp oil, for frying
6	☐	Onion	3 medium onions, finely chopped
7	☐	Tomato	3 medium tomatoes, finely chopped or pureed
8	☐	Ginger Garlic Paste	1 tbsp ginger-garlic paste
9	☐	Green Chili	2 green chillies, slit
10	☐	Vegetable Oil	3 tbsp oil
11	☐	Butter	1 tbsp butter
12	☐	Bay Leaf	1 bay leaf
13	☐	Cinnamon	1-inch cinnamon stick
14	☐	Cardamom	2 green cardamoms
15	☐	Clove	3 cloves

#	CHECK	INGREDIENT NAME	REQUIRED NOTES / QUANTITY
16	☐	Cumin Seeds	<i>½ tsp cumin seeds</i>
17	☐	Turmeric	<i>½ tsp turmeric powder</i>
18	☐	Kashmiri Red Chili	<i>1 tsp Kashmiri red chilli powder</i>
19	☐	Red Chilli Powder	<i>½–1 tsp hot red chilli powder, according to taste</i>
20	☐	Coriander Powder	<i>1½ tsp coriander powder</i>
21	☐	Cumin Powder	<i>½ tsp cumin powder</i>
22	☐	Black Pepper	<i>½ tsp black pepper powder</i>
23	☐	Garam Masala	<i>1 tsp garam masala</i>
24	☐	Kasuri Methi	<i>1 tsp kasuri methi (dried fenugreek leaves)</i>
25	☐	Salt	<i>Salt to taste</i>
26	☐	Water	<i>½–¾ cup water, or as needed</i>
27	☐	Coriander Leaves	<i>2 tbsp fresh coriander leaves, chopped</i>
28	☐	Lemon Juice	<i>½ tsp lemon juice (optional)</i>

CHEF'S TIP

Check that you have all the ingredients prepped on your counter before you start cooking (this is called mise en place). Quantities are shown only when provided in the recipe data.