## Imitation of label graphics is a punishable offence

## Sambar Powder Nutritional Facts

Amounts per 100 gms	% Daily value
Energy: 370 kcal	19%
Total Fat : 10.03 g	15%
Saturated Fat : 0.80 g	4%
Trans Fat : 0 g	0%
Sodium : 2106 mg	0%
Total carbohydrate : 55 mg	
Total sugar : 0 g	
Includes 0 g added sugars	0%
Protein : 14.5 g	
Calcium : 600.5 mg	
Iron : 1.04 mg	
Potassium : 734.1mg	
Cholesterol : 0 mg	

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The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day issued for general nutrition advice

## INGREDIENTS FOR PREPARATION:

- 1. Dha**l -** 100a
- 2. Cappacale sambar masala 3 tablespoon
- 3. Chopped assorted vegetables 250g
- 4. Chopped lady finger and tomato 120g
- 5. Mustard, Red chilly and Curry leaves as required
- 6. Coconut oil 3 teaspoon
- 7. Tamarind water and salt as required

## PREPARATION:

- 1. Boil the washed toor dal with a cup of water in a pressure cooker
- Add chopped veggies, salt and a pinch of turmeric powder along with the dal and cook. When it is half cooked add sliced tomatoes and ladies finger and boil for 10 minutes
- Heat coconut oil in a pan add mustard, curry leaves, red chillies and Cappacale Sambar powder. Pour it directly to the cooked veggies. Now delicious Cappacale Sambar is ready

For suggetions, feedbacks and complaints if any:

info@cappacale.com

+91 9778687186

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PRODUCT OF INDIA

Manufactured & Marketed By:

Cappacale Foods Pvt. Ltd.

Door 40/463, Mamangalam, Palarivattom, Cochin - 682025, Kerala, INDIA

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