

Ghar jaisa Khana!



Eateryy Box

www.eateryybox.in

READY TO EAT,
ANYTIME,
ANYWHERE.



Eateryy Box



UNVEILLING OUR CHRONICLES

EATERYYY BOX is focusing on Gujarati / Indian ready-to-eat & ready to cook food that reflects the essence of home-cooked meals with a touch of mother's recipes & love.

Our commitment to delivering a healthier food experience is evident through the exclusion of preservatives & artificial colors from our culinary creations. The menu is thoughtfully crafted, utilizing selected ingredients to ensure high quality products.

This culinary initiative caters to a diverse audience, including those who are away from home, Students studying abroad, working

women with busy schedules, students residing in hostels, travelers, and quick food enthusiasts. By prioritizing a home cook style, food which bring the warmth of traditional Gujarati recipes to the forefront, offering a delightful and convenient dining option for those seeking a taste of home, even when away. With a commitment to quality, tasteful and a 100% natural approach, this venture stands as a testament to the fusion of passion, culinary expertise, and a dedication to providing a healthier choice in the realm of ready-to-eat Gujarati / Indian cuisine.

Eateryy Box

READY TO EAT AND READY TO COOK PRODUCTS



Upma



A classic Indian Breakfast Mix with taste and nutrition.

Add 200 MI Boiling Water Into The Upma Mix, Mix It Properly Cover It And Keep It Aside For 3 To 4 Minutes, Now Open The Lid And Serve Hot

Raw Qty	: 65 gms
Cooked Qty	: 200 gms
Shelf Life	: 9 Months



Poha



Our Poha Mix will make an ideal morning meal or a quick snack for all.

Add 70 MI Boiling Water Nto The Poha Mix, Mix It Properly Cover It And Leave It For 5 Minutes, Now Open The Lid And Serve.

Raw Qty	: 60 gms
Cooked Qty	: 115 gms
Shelf Life	: 9 Months



Poha Khichu



Khichu is a popular Gujarati Snack which is healthy and tummy filling.

Add 220 MI Boiling Water Into The Khichu Mix, Keep The Achaar Masala Sachet Aside, Mix It Properly, Cover It And Keep Aside For 3,4 Min, Open The Lid And Sprinkle Some Achar Masala On Top.

Raw Qty	: 75 gms
Cooked Qty	: 260 gms
Shelf Life	: 9 Months



Pavbhaji



Pavbhaji is the most loved Indian street food and also amongst our Bestseller's list.

Add 225 ml Of Boiling Hot Water & Mix Well, Cook For 2 Minutes On Medium Heat , Add Butter On Top & Serve Hot.

Raw Qty	: 50 gms
Cooked Qty	: 210 gms
Shelf Life	: 9 Months



Moong



A versatile and highly nutritious sabji which will find its way in your breakfast, lunch as well as dinner. Best when squeezed with some lemon.

Add 170 ml of Boiling Hot Water , Mix Well , Cook For 1 To 2 Minutes On Medium Heat , Serve Hot.

Raw Qty	: 75 gms
Cooked Qty	: 200 gms
Shelf Life	: 9 Months



Rava Shira



A sweet dish to satisfy all your cravings, to serve as prasad, it is full of Desi Ghee, Cashews and Cardomom.

Add 85 ml Of Boiling Milk, Mix Well & Cover It 3 To 4 Minute And Keep Aside, Now Open The Lid And Serve Hot.

Raw Qty	: 100 gms
Cooked Qty	: 170 gms
Shelf Life	: 9 Months



Corn Capsicum Masala



Our NEWEST addition is everything but boring. Full of masala & flavours, this sabji will leave your tummy filled and mouth watering.

Add $\frac{1}{2}$ Cup Of Milk And Cup Of Water To It Boil It For 2-3 Minutes On SlowHeat, Garnish With 2 Tb Sp. Cream And Serve Hot.

Raw Qty	: 50 gms
Cooked Qty	: 165 gms
Shelf Life	: 9 Months

Available in Jain & Swaminarayan Options



Punjabi Mix Veg



Our tongue tickling Punjabi Gravy Mix has a wonderful blend of flavours and textures. You can add Paneer/Tofu/Vegetables/Cheese Cubes and explore your own variations of the Sabji.

Add $\frac{1}{2}$ "cup Of Milk And $\frac{1}{2}$ Cup Of Water To It , Boil For 2 -3 Minutes On Slow Heat, Garnish With A Table Spoon of Sp. Cream And Serve Hot.

Raw Qty	: 50 gms
Cooked Qty	: 200 gms
Shelf Life	: 9 Months

Available in Jain & Swaminarayan Options



Dal Makhani



Popular north indian Creamy and rich dal recipe, it's truly a "Maa Ke Haath Ki Dal"

Add 250 ml Boiling Hot Water, Mix Well.
Cook For 3 To 4 Minutes On Medium Heat Add Tables Spoon Of Ghee & Serve Hot.

Raw Qty	: 75 gms
Cooked Qty	: 175 gms
Shelf Life	: 9 Months



Masala Bhindi



Bhindi Masala is stir-fried okra that is slit and stuffed with spice mix such as garam masala and other locally available ground spices. This dish is stir-fried or sautéed slightly.

Add 250ml Boiling Water and Cook for 5 minutes on Low Heat. Can also cook in Microwave.

Raw Qty	: 50 gms
Cooked Qty	: 140 gms
Shelf Life	: 9 Months



Dal Dhokli



Dal Dhokli is a traditional Gujarati dish, in which strips of wheat flour dough are cooked in a tongue-tickling dal. It can be a sumptuous one-time meal but can also be combined with rice.

Add 500 ml Of Boiling Hot Water, Mix Well, Add Dried Dhokli To Boiling Dal & Cook Again For 2 Minutes.

Raw Qty	: 75 gms
Cooked Qty	: 350 gms
Shelf Life	: 9 Months



Gujarati Toovar Dal



Our Gujarati Tooverdal is guaranteed to remind you of home. A satiating dal with an interesting sweet, tangy and a little spicy flavour.

Add 500 ml Of Boiling Hot Water, Mix Well, Add Dried Dhokli To Boiling Dal & Cook Again For 2 Minutes.

Raw Qty	: 50 gms
Cooked Qty	: 525 ml
Shelf Life	: 9 Months



Dal Fry



Cooked with aromatic and mild spices in Ghee, our hearty and delicious Dal Fry is sure to titillate your taste buds.

Add 200 ml Boiling Hot Water & Mix Well, Cook For 3 To 4 Minutes On Medium Heat Add Tables Spoon Of Ghee & Serve Hot.

Raw Qty	: 50 gms
Cooked Qty	: 220 gms
Shelf Life	: 9 Months



Jeera Rice



A simple Rice Dish stir-fried in Pure Ghee to enhance the flavour. You can pair it with our Dal Fry Mix or Tuvar Dal for a full meal.

Add 250 ml Of Boiling Water To It, Mix Well, Cook For 3 To 4 Minutes On Medium Heat & Serve Hot.

Raw Qty	: 75 gms
Cooked Qty	: 200 gms
Shelf Life	: 9 Months



Fried Rice



An Indo-Chinese Rice variant to upgrade your boring meals. Our Fried Rice is loaded with vegetables and Chinese sauces. It is an explosion of Flavours.

Add 250 ml Of Boiling Water To It, Mix Well, Cook For 3 To 4 Minutes On Medium Heat & Serve Hot.

Raw Qty	: 75 gms
Cooked Qty	: 200 gms
Shelf Life	: 9 Months

Available in Jain & Swaminarayan Options



Vegetable Biryani



Our fragrant Biryani is a full meal packed with veggies, spices, and herbs. It is accompanied with crisp onions and best when served with Raita and Papad. An essential for Dinner Parties.

Add 250 ml Of Boiling Water To It, Mix Well. Cook For 3 To 4 Minutes On Medium Heat, Serves Hot.

Raw Qty	: 75 gms
Cooked Qty	: 200 gms
Shelf Life	: 9 Months

Available in Jain & Swaminarayan Options



Dal Masala Khichdi



A full meal with a tadka of Indian flavours and spices, Dal Masala Khichdi is one of our Bestsellers.

Add 250 ml Boiling Hot Water, Mix Well. Cook For 3 To 4 Minutes On Medium Heat Add Tables Spoon Of Ghee & Serve Hot.

Raw Qty	: 75 gms
Cooked Qty	: 250 gms
Shelf Life	: 9 Months



Punjabi Chhole



Savory chickpeas cooked to perfection in a robust, tangy sauce made from tomatoes, onions and a carefully curated mix of spices. This North Indian staple is a burst of flavor in every bite.

Bring 160ml. Of water to boil. Empty the content of the pouch into the container Of boiling water. Stir it and cover it for 8 to 10 minutes. Open it and stir again. Serve hot.

Raw Qty	: 70 gms
Cooked Qty	: 210 gms
Shelf Life	: 9 Months

Available in Jain & Swaminarayan Options



Paneer Butter Masala



It is one of the most popular paneer recipes in Indian cuisine. The near perfect combination of spiciness and creaminess of its gravy makes it simply irresistible and versatile to be served with any Indian bread.

Bring 140ml. Of water to boil. Empty the content of the pouch into the container of boiling water. Stir it and cover it for 8 to 10 minutes. Open it and stir again. Serve hot.

Raw Qty	: 55 gms
Cooked Qty	: 180 gms
Shelf Life	: 9 Months

Available in Jain & Swaminarayan Options





Eateryy Box

READY TO EAT & READY TO COOK



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