Chilli paneer is one of very decisions and healthy dish in indo chines recipes. Currently an indo Chinese process of chilli paneer with [naan](http://www.vegrecipesofindia.com/naan-recipe-naan-with-yeast/) is an uncommon combo but let me convey you it is a prepared for each other combo.

300 grams Paneer, 2 tablespoons Oil for deep fry, 3 tablespoons Cornflour/ corn starch, 3-4 cloves Garlic crushed, 1 medium Onion split and thickly sliced, Salt as required, 2 medium Green capsicums,6-8 sliced Green chillies, 1 cup Vegetable stock, MSG 1/4 teaspoon, 2 tablespoons Soy sauce

Paneer cut into average diamonds or cube sized. Heat plenty oil in a pan or kadai, move the cheese diamonds in 1 tablespoon of cornflour oil and deep fry on average heat until the boundaries turn brown then drain on spongy paper. Mix the left over cornflour in partial a cup of water then heat 2 tablespoon oil in a pan, add the garlic and pan-fry for half a mint then add the salt as required or depend on test, soy sauce MSG and mix it well, add the cornflour concoction and heat on high flame stirring and stirring until the sauce stiffens to covering the cheese and the vegetables and after garnishing Serve hot.