**Paneer Manchurian is laidback** and just around 30 mint and also you don’t required to chop many vegans unlike similar other recipes of [indo Chinese](http://www.vegrecipesofindia.com/recipes/indo-chinese-recipes/), this technique can also be prepared with tofu as an alternative of paneer.

200 grams Paneer 1/2 inch cubes, 1 tablespoon Oil, 10-12 cloves chopped Garlic, 1 inch piece chopped Ginger, 2-3 Green chopped chillies, 1 medium Onion sliced, 3 cups Vegetable stock, 2 tablespoons Soy sauce, Salt as required, 1 teaspoon Black pepper powder, 1 teaspoon Cornflour/ corn starch, chopped 2 Spring onions.

Heat oil in a wok, put garlic, green chillies, ginger and sauté, add sauté and onion till glowing, add the stock and take the blend to a boil. Mixing in soy sauce, salt s per required and pepper powder. In a dish mix the cornflour with one fourth cup of water and add it to sauce and prepare till the sauce thickens, add the cottage cheese parts and spring onions. Cook for 2mint and serve hot.