

**Paneer Toasty with Salsa**

**Ingredients:**

4-6 paneer slices

2 tsp tamarind extract

1 tsp sweet chilli sauce

2 tsp mint sauce

1 tsp chaat masala

4 slices bread

10-20 gms butter

1 onion, julienne

1 tomato, sliced

Salt to taste

2-3 kashmiri chillies

2-3 garlic cloves

2 Tbsp refined oil

**For Salsa**:

1 tomato

1 spring onions, chopped

1/4 capsicum, chopped

2 spoons sweet corn

1 green chilli

Salt to taste

2 spoons Indian mustard

Fresh coriander, a small bunch

1 spoon tomato ketchup

1 lime

2 Tbsp raisins

**Method:**

In a bowl, add tamarind extract, sweet chili sauce, mint sauce and chaat masala. Mix them well together

Butter the bread for toasting.

In bread, add julienne onion, sliced tomatoes, salt for taste.

Dip the paneer into a mixture and place it on the bread.

Add Kashmiri Chilies and few fried garlic in the bread.

Close the bread and apply refined oil on the toast to prevent from sticking.

Toast the bread from both the sides and your Paneer Toasties are ready to serve.

**For Salsa:**

In a dressing bowl, add tomato, spring onions, capsicum, sweet corn, green chilli, salt, Indian mustard sauce, fresh coriander, tomato catch up, lime and few raisins.

Mix them all together gently and your salsa for paneer toasty is ready to eat.