



Paneer Bhurji (HV)

Serving: 1

Veg

Ingredients

- -Paneer, smashed 100 gms
- -Cumin seeds 1 tsp
- -Onions, chopped 1 small
- -Tomato, chopped - 1 small
- -Pav bhaji masala $\frac{1}{2}$ tsp
- -Turmeric powder $\frac{1}{4}$ tsp
- -Chili powder $\frac{1}{2}$ tsp
- -Green chilies, chopped 1 tsp
- -Coriander leaves, chopped 1 tbsp
- -Oil- 1 tsp
- -Salt to taste

Preparation Method

- -Heat the oil on a tawa and add the cumin seeds. When the seeds crackle, add the onions and saute on a high flame for 1 to 2 minutes.
- -Add chopped tomatoes, 2 tbsp of water, mix well and cook on a slow flame for 2 to 3 minutes, while stirring continuously. Add the pav bhaji masala, turmeric powder, chili powder, green chilies and 1 tbsp of water, mix well and cook on a medium flame for 1 to 2 minutes, while stirring continuously.
- -Now add paneer, salt and coriander and 1 tbsp of water, mix well and cook on a medium flame for 1 to 2 minutes, while stirring occasionally.
- -Serve it hot.