



Paneer Vegetable Cutlet with Salad (HS) (OP I)

Serving: 1

Veg

Ingredients

- **-FOR CUTLETS :**
- 100 grams Paneer
- -1 tbsp onion
- -french beans 5 sticks
- -cabbage 1 small piece
- -Palak 10 leaves
- -Chilli flakes $\frac{1}{2}$ tsp
- -garam masala - $\frac{1}{2}$ tsp
- -salt to taste
- -Paner masala - $\frac{1}{2}$ tsp
- **FOR SALAD :**
- -Lettuce 10 pieces
- -cabbage 5 pices
- -lemon 10 drops
- -ginger $\frac{3}{4}$ spoon
- -paneer masala - $\frac{3}{4}$ spoon
- -Black pepper to taste
- -salt to taste

Preparation Method

- -Take french beans and boil them
- -Cut onion , cabbage , palak , leaves into small fine pieces
- -Take paneer , onion , cabbage , palak , and mix along with all the spices
- -Make cutlets out of it
- -Put them into oven and bake them
- **SALAD METHOD :**
- Cut them into long fine pieces , mix and add lemon , salt , masala , black pepper
- Decorate the plate with cutlet and salad in the plate