



Zucchini Wraps

Serving: 1

Veg

Ingredients

- Green zucchini vertical thin slices - 4
- Seedless dates - 2
- 50 grms paneer
- Mint leaves - 10-12
- Soy sauce - 1 tsp
- Ginger juice - 1 tsp
- Red chilli powder - $\frac{1}{2}$ tsp
- Crushed red chillies - $\frac{1}{2}$ tsp
- Lemon juice - 1 tsp
- Salt - to taste
- Oil - 1/2 tsp

Preparation Method

- -Chop mint leaves and put in a bowl.
- -Add the mix mashing slightly. Keep them on a plate, sprinkle salt, soy sauce, ginger juice, chilli powder and set them aside for a while to soften.
- -Stuff Paneer mixture into the dates cut in to a half
- -Heat oil in a non stick pan. Wrap one stuffed date in each zucchini slice and secure with a toothpick. Place these rolls in the pan and cook, turning, till the zucchini gets
- cooked
- -Chop remaining mint leaves finely and put in a bowl. Add crushed red chillies and lemon juice and mix well.
- -Arrange zucchini wrapped dates on a serving plate, drizzle some of this sauce over them and serve.