



Daliya Paneer Pulao (OP I)

Serving: 1

Veg

Ingredients

- Daliya - 2 tbsp
- Paneer cubes (20 grms)
- Carrot- 1 tbsp
- Capsicum -1 tbsp
- Cumin seeds- $\frac{1}{2}$ tsp
- Salt as per taste
- Oil- $\frac{1}{2}$ tsp
- Coriander, chopped- 1tbsp

Preparation Method

- -Heat the oil in a pressure cooker and add the cumin seeds.
- -When the cumin seeds crackle, add the daliya and saute on a medium flame for 1-2 min.
- -Add the carrots, capsicum, paneer cubes, salt and $\frac{3}{4}$ cup of water mix well and pressure cook for 3-4 whistles
- . -Allow the steam to escape before opening the lid.
- -Garnish with coriander and serve lukewarm.