



Cheesy Paneer Kali Mirch*

Serving: 1

Veg

Ingredients

- **Paneer: 100 gm.**
- **Butter: 1 tbsp.**
- Salt to taste
- **Black pepper: to taste .**
- **Chili powder: to taste**
- **Shahi Paneer Masala : $\frac{1}{2}$ tsp.**
- **Water: $\frac{1}{4}$ cup**
- **Cheese slices / cube : 2**

Preparation Method

- In a non-stick wok/pan, add the butter.
- Add the paneer cubes, salt, black pepper, a pinch of chili powder, and shahi paneer masala.
- Sauté till the paneer is browned lightly on all sides.
- Add water and the cheese slices. Keep stirring until the cheese melts completely and coats the paneer. Enjoy immediately.