



Paneer Frankie

Serving: 1

Veg

Ingredients

- -Whole wheat flour- 20g
- -Ragi flour- 20g
- -Salt- as per taste
- **Masala Mixture:**
- -Paneer- 30g (small square pieces)
- -Carrot- 5g
- -Cabbage- 5g
- -Tomato- 5g
- -Capsicum- 5
- -Garlic- 1 tsp
- -Ginger- 1 tsp
- -Salt- as per taste
- -Oil- $\frac{1}{2}$ tsp

Preparation Method

- -Mix the whole wheat flour and ragi flour knead into a dough.
- -Now make medium sized ball from the dough . Roll each ball into chapati.
- -Heat a frying pan or tava and place the chapati on the pan and cook it. And keep aside.
- -Cut the paneer into small square pieces.
- -Chop carrot, cabbage, capsicum, tomato into small piece. Heat oil in the non-stick pan add garlic, ginger paste, add the above grated vegetable and salt and mix it well
- Take the above-prepared chapati and put the above mixture on the clear surface of the chapati,
- . -Add the paneer pieces and roll the chapatis.
- -. Enjoy eating Vegetable paneer franky.