



## Paneer with Cheese\* ( OP I )

Serving: 1

Veg

### *Ingredients*

- -**Paneer cubes: 100 gm.**
- -**Garlic cloves: 1**
- -**Butter: 1 tsp.**
- -**Cheese spread: 2 tsp.**
- -**Sabzi masala: 1 tsp.**
- -**Khasmiri lal mirch: 1/2 tsp.**
- -**Curd: 1/2 tsp.**
- -Curry leaves
- -Salt to taste

### *Preparation Method*

- -Heat butter in a pan and add 1 crushed garlic cloves in it along with the curry leaves.
- -Let it fry till the garlic gets a brown color. Add the masala salt and curd and mix well.
- -Cook for a bit and add paneer to the masala. Mix all the ingredients well and then sprinkle some of water.
- -Cook for 5 to 10 minutes and when it's about to be done, add a tadka of butter garlic and curry leaves.