



Vegetable Sizzler* (OP W)

Serving: 1

Veg

Ingredients

- -cabbage -100 grams
- -cauliflower - 4-5 florets
- -french beans - 5 pieces
- -Paneer- 100 grams
- -Cheese - 2 tbsp
- -capsicum - 1 small
- -oregano - $\frac{1}{2}$ tsp
- -Pepper powder - $\frac{1}{2}$ tsp
- -chilli flakes - $\frac{1}{2}$ tsp
- -Paneer masala - $\frac{1}{2}$ tsp
- -Black olives - 7 pieces
- -salt to taste
- - Butter - 1 tbsp

Preparation Method

- 1) Cut vegetables into 1 inch piece each .
- 2) Take a vessel and put 2 glasses of water in it . on the vessel place sieve . Put the vegetables onto the sieve. (cabbage , cauliflower , french beans) and steam them .
- 3) Take a pan . put $\frac{1}{2}$ spoon butter , cut capsicum and saute them.
- 4) Put the steamed vegetables , pitted olives and add all the spices .
- 5) take a sizzler plate , and put the vegetables , capsicum pitted olives (cut into round pieces) . on one side of the plate .
- 6) on the other side cut paneer into 1 inch pieces, sprinkle paneer masala on it .
- 7) sprinkle salt on the all vegetables and little on paneer also .
- 8) Add a $\frac{1}{2}$ spoon of butter just before serving to bring the sizzle , smoke and aroma.