



Paneer Tikki

Serving: 1

Veg

Ingredients

- For The Tikkis
- 1 cup crumbled fresh paneer
- 2 tbsp finely chopped coriander (dhania)
- 1 tsp finely chopped green chillies
- salt to taste
- a pinch of powdered sugar
- 1 tbsp rava / rice flour for rolling
- 1 tsp oil for cooking
- $\frac{1}{4}$ cup Chopped spinach leaves

Preparation Method

1. Place the paneer in a dish, knead it very well, till it is smooth like a dough.
2. Add the coriander, green chillies, spinach leaves, salt and powdered sugar and mix well.
3. Divide the mixture into equal portions and shape each portion into a small round.
4. Press a little in the centre of each round to make a depression, again shape them into a round ball and then flatten it lightly between your palms. Roll it lightly in cornflour.
5. Heat a tawa, put 1 tsp oil and put tikkis on it, Cook till golden brown.