



Achari Paneer

Serving: 1

Veg

Ingredients

- **Paneer cubes: 100 gm.**
- **oil: 1 tsp.**
- **Gingerpaste: 1 tsp.**
- **Yogurt: 1 tbsp.**
- Juice of $\frac{1}{4}$ th lemon
- **Achari Masala (Pickle masala): 2 tsp.**
- salt to taste

Preparation Method

- Take Paneer in a bowl. Add yogurt, ginger garlic paste, salt, lemon juice, and the masalas to it.
- Mix it all up to coat the paneer
- Add butter in a non-stick pan. Once it heats up, add the coated paneer.
- Cook for 5-8minutes and it's ready to be served. Garnish with coriander leaves.