



Mint Paneer Tikki

Serving: 1

Veg

Ingredients

- -100 grams grated paneer (cottage cheese)
- - $\frac{1}{4}$ cup finely chopped mint leaves (phudina)
- -1 tsp finely chopped green chillies
- -salt to taste
- -oil for greasing and cooking
- -For The Garnish
- -1 tsp chaat masala

Preparation Method

- Combine all the ingredients in a bowl and mix well.
- Divide this mixture into equal portions and shape each portion i flat round tikki.
- Heat a non-stick tava (griddle) and grease it lightly using a little oil.
- Place the tikkis on it and cook using a little oil, till they turn golden brown in colour from both the sides.
- Sprinkle chaat masala on top and serve hot with green chutney and tomato ketchup