



## Panner Spinach Chilly\* (OP I)

Serving: 1

Veg

### *Ingredients*

- **-Paneer: 50 gm.**
- **-Spinach: 100 gm.**
- **-Spring onions greens : 10 gm ( 2 tsp )**
- **-Soya sauce: 1 tsp.**
- **-Ching's Miracle Chowmein masala: 5-10 gm ( 2 tsp ).**
- **-Coconut oil: 1 tbsp.**
- **- 2 tbsp Onion**
- **-Green chilies: 2**
- **-Garlic: 1/2 tsp**

### *Preparation Method*

- **-Heat the oil in a pan and add the sliced onions, garlic and chilies.**
- **- Stir-fry till the onions become golden brown. Add chopped spinach and cook further on medium-high flame.**
- **- Add the paneer cubes, soya sauce and miracle masala.**
- **-Cook for a few minutes and add the spring onions for garnish at the end.**