



Paneer Chilla*

Serving: 1

Veg

Ingredients

- **-Paneer : 100 gm.**
- **-Husk : 2 tsp.**
- **-oil 1 tsp .**
- **-Coriander leaves: A few**
- **-Green chili: 1**
- **-Ginger juliennes: A few**
- **-Turmeric powder: 1/3 tsp.**
- **-Red chili powder: 1/2 tsp.**
- **-Hing: A pinch**
- **-Salt to taste**
- **-Cumin seeds: 1/4 tsp.**

Preparation Method

- **-In a blender put paneer, husk, salt, turmeric, and hing and blend it, add water as per consistency.**
- **-Take out the mixture in a bowl and add cumin seeds. In a non-stick pan add a little butter and spread the batter, top it with chopped Coriander, green chilies, and ginger**
- **.**
- **-On a medium flame, let it get cooked from one side and carefully flip like you flip an omelette. Cook well n serve hot.**