



Veg Kheema Balls*

Serving: 1

Veg

Ingredients

- **Soya nuggets: 25 gm.**
- **Paneer: 100 gm.**
- **Ginger: 1 inch**
- **Cheese cubes: 2**
- **Green chilies: 2**
- Salt and red chili powder to taste
- **Garam masala: 1/2 tsp.**
- **Ghee: 1 tsp**

Preparation Method

- Boil soya nuggets. Drain and keep aside.
- In a blender make keema with ginger, garlic and slightly squeezed soya nuggets.
- In a bowl crumble paneer and add keema, salt, red chilies, and Garam masala and mix well. In a bowl mix finely chopped green chilies and grated cheese cubes.
- Take the keema mixture. Flatten it like a small chapati and fill it with cheese. Now make balls of this and cook on Apne pan or normal pan. Add ghee to make them crisp.
- Make sure you flip them with help of Spoon carefully first time.
- Once they are cooked from both sides you can use the stick to turn them n give a nice golden brown color. Enjoy with mint chutney.