



Cheese Stuffed Capsicum*

Serving: 1

Veg

Ingredients

- -3- Capsicum medium, approximately similar sized
- -4 tbsp - cheese, fine grated
- -1 tbsp - Ginger
- -1 tsp - Garlic
- -¹/₄ cup palak chopped
- -1 tsp- Green chillies
- -1 tsp - deghi mirch powder
- -Salt as per taste
- -1 tsp - Garam Masala

Preparation Method

- -Heat a little oil, add finely chopped pieces of garlic and fry for 30 sec.
- -Then put finely crushed ginger, green chilli in frying pan and keep for 1 minutes on low fire, and put palak leaves in this.
- -Also put garam masala/deghi mirchi and salt in the pan.
- -Finally put grated cheese and fry for 2 minutes. Now the stuffing is ready.
- -Remove the seed from the capsicum after making a small incision on the top.
- -Fill the mixture and fry on low fire for 4-6 minutes and the dish is ready.
- -Serve with on cabbage leaf