



## Dhaniya Panner Sabji ( HV )

Serving: 1

Veg

### *Ingredients*

- Paneer (Cottage Cheese) - 50 grams
- Green Chillie - 1
- Fresh Chopped Coriander Leaves- 1/2 cup
- Oil - 1/2 Tsp
- Onion, Chopped-4 tbsp
- Ginger - Garlic Paste - 1/2 tsp
- Turmeric Powder - 1/4 Tsp
- Coriander Powder - 1/4 tsp
- Cumin Powder - 1/4 tsp
- Ginger Garlic Finely Chopped - 1 tsp
- Red Chilli Powder 1 tsp
- Salt To taste
- Yogurt - 1 tbsp
- Lemon juice -1 tsp

### *Preparation Method*

- 1. Chop Green Chillies, Garlic, Coriander Leaves. Cut Paneer into 1/2 inches cubes and then halve into triangles.
- 2. Heat Oil in a non stick pan. Add onions and saute for 2 minutes or till lightly browned. Add Ginger -garlic paste, Turmeric powder, Coriander powder, cumin powder and red chilli powder and mix well
- 3. Add Chopped fresh green coriander leaves and 1/4 cup water and mix well. Add salt and yogurt and mix.
- 4. When the mixture comes to boil, add paneer pieces and mix gently and lemon juice and switch off the heat. Garnish the dish with fresh chopped green coriander.
- 5. Serve Hot.