



Paneer kebabs

Serving: 1

Veg

Ingredients

- Low fat Paneer 150 grams
- 1 small potato boiled
- 1 tsp, ginger, grated
- 1 tsp green chili, chopped
- ¼ cup, coriander + mint leaves, finely chopped
- ½ tsp, cumin seeds, roasted and crushed or powder
- ½ tsp garam masala powder
- ½ tbsp corn flour or rice flour or rava
- 1 tsp, chaat masala
- salt and pepper to taste
- 1 spoon Oil for grilling

Preparation Method

- In a large bowl, combine all the ingredients well to make a kebab mixture. Divide the mixture into equal lemon sized balls.
- Shape and flatten each ball to form a kabab.
- Heat oil in a pan and let kababs cook on both sides until golden brown and crisp. Take them off the heat.
- Serve these paneer veg kebab with any chutney