



## Herbed Paneer paratha

Serving: 1

Veg

### *Ingredients*

- For stuffing :
- 1 tbsp finely chopped dill leaves
- 1 tbsp finely chopped basil leaves
- 1 tbsp finely chopped coriander (dhania)
- 1 tsp finely chopped green chillies
- Salt to taste
- Paneer 100 grams Grated
- Oregano and chilli flakes to taste
- Jowar roti or oats roti ( semi cooked) 2
- Bell pepper chopped finely 3 tbsp
- Zucchini grated 2 tbsp
- Baby corn chopped finely 2 tbsp
- 1 tsp oil

### *Preparation Method*

- Take a deep pan , add 1 tsp oil , let it heat , than add all veggies , cook for 3-4 minutes . Let it cool. than add this veggies in all the stuffing ingredients , mix well
- Divide the stuffing into 2 equal portions and keep aside. .Place one semi-cooked chapati on a clean dry surface, place 1 portion of the stuffing on one half of the chapati and fold it over to make a semi-circle.
- Heat a non-stick tava (griddle) and cook the paratha, using ½ tsp of oil, till it turns golden brown in colour from both sides.
- Repeat with the remaining chapatis and stuffing to make 1 more paratha. Serve hot with fresh curds.