

Paratha Calzone Recipe

[Edit](#)[Delete](#)[Print](#)[Share as Mail](#)

Description

Paratha Calzone is an interesting Fusion recipe that you can prepare for your family and friends easily at home. This is a snack recipe that can be made for any party and we are sure, it will be loved by all!

[👍 Like](#)[🔖 Add to Bookmarks](#)

Ingredients

- 4 parathas

- 4 teaspoon oregano
- 2 tablespoon butter
- 4 tablespoon tomato ketchup
- 100 gm paneer

Directions

Step 1 Bake the paranthas

To prepare this easy recipe, grease a baking tray with a little butter. Then, place the flaky parathas on the baking tray and microwave them for 2-3 minutes to make them soft.

Step 2 Add stuffings

Once done, take out the parathas and place them in a plate each. Spread the tomato ketchup evenly on each paratha and sprinkle oregano on them. Next, make a layer of crumbled paneer. (Optional: You can add your choice of veggies as a filling for the calzone.)

Step 3 Prepare calzones

Now, lift one edge of the paratha and place on the end of its diameter, making a half moon. Press the edges well and brush with a little butter. Repeat the procedure with each paratha to make more calzones.

Step 4 Bake the calzones

Place all the filled parathas in an oven and bake them at 220 degree Celsius for about 15 minutes till they turn golden brown in colour.

Copyright