



Paneer paratha

Tell the story of the recipe...

Ingredients

How many servings?

100 gms Wheat flour

100 gms grated cottage cheese

1 green chilly

Garam masala

Coriander powder

Red chilly powder

Salt

2 tsp grated ginger

Oil

Steps

How long to cook?

- 1 In a bowl, take wheat flour & add 1tsp salt. Using luke warm water, prepare a soft dough.
- 2 In another bowl, mix grated cottage cheese, ginger, chopped chilly, garam masala, coriander powder, chilly powder & salt
- 3 Make small balls out of dough. Roll it out to about 5 inch diameter. Place 1 tbsp mixture on it, fold & secure from all ends. Dust with wheat flour & roll it out.
- 4 On a flat pan, using light oil brushing, roast on
- 5 Serve hot with curd or chutney.