



Paneer tikka

Tell the story of the recipe...

Ingredients

How many servings?

250 gms Cottage cheese

1/2 Capsicum

1/2 Yellow Bell Pepper

1 Tomato

1 Cup Hung Curd

2 tbsp gram flour

Turmeric

Salt

Chat masala

Mustard oil

Lemon juice

Red chilly powder

Steps

How long to cook?

- 1 In a bowl, take hung curd & gram flour & mix well. Add salt to taste, 1/2 tsp turmeric powder, 2 tsp chat masala, 1 tsp lemon juice, 2 tsp mustard oil & mix well.
- 2 Now, add chopped cottage cheese, capsicum, bell pepper, tomatoes to this mix for marination. Let it rest for 30mins
- 3 Set vegetables on grill sticks.
- 4 In pre-heated oven, set grill sticks for 20 mins
- 5 Serve hot with green chutney!!