



Paneer 65 Potlis Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- gms Paneer
- Teaspoon Kashmiri Chilli Powder
- Teaspoon Ginger Chilli Paste
- Teaspoon Garlic (Crushed)
- 1/2 1/2 Teaspoon Amchur Powder
- Tablespoons Cornflour
- ml Oil
- Green Chillies (Slit)
- Coriander Leaves (Chopped)
- Cups Atta
- Teaspoons Ghee

Instruction

1. Prepare ingredients as mentioned in the list. In a bowl, mix together the red chilli powder, ginger paste, garlic paste, amchur powder, corn flour and MAGGI Masala-ae-Magic with a little water to make a paste.
2. Add the paneer cubes and mix gently so that it is coated evenly. Keep aside for half an hour.
3. Heat oil, fry the green chillies and curry leaves. Remove and keep aside.
4. Shallow fry the marinated paneer till done. Garnish with the fried green chillies and curry leaves.
5. Knead the atta with some water to make a soft dough. Make about 12 small parathas with ghee.
6. Divide the Paneer 65 into 12 portions, place in the centre of the parathas and make into a potli or pocket. Use a toothpick to hold the potli/pocket. Place on a tawa and heat well till the base is golden brown.
7. Serve immediately.

Nutrition

Carbohydrates	36.76 g
Energy	609.26 kcal
Fats	41.43 g
Protein	21.98 g

68 Minutes

6 Servings