



Paneer 65 Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic
- 100 gms Paneer (Cut Into Cubes)
- Teaspoon Kashmiri Chilli Powder
- Teaspoon Ginger Paste
- Teaspoon Garlic Paste
- 1/2 1/2 Teaspoon Amchur Powder
- Tablespoons Cornflour
- 100 ml Oil
- Green Chillies (Slit)
- Curry Leaves

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 and serve immediately garnished with the fried green chillies and curry leaves.

Nutrition

Carbohydrates	13.18 g
Energy	540.56 kcal
Fats	44.96 g
Protein	21.23 g

30 Minutes

5 Servings