

PANEER KATHI ROLLS

Ingredients

- 2 cups paneer cut into 1 inch cubes
- 1 small red pepper thinly sliced
- 1 small green pepper thinly sliced
- 1 medium red onion thinly sliced
- ½ cup Chopped Cilantro

Marinade Ingredients:

- ¼ cup plain yogurt
- 1 teaspoon ginger grated
- 1 teaspoon garlic pressed
- 1 teaspoon Chili powder add 2 teaspoons for spicy
- 1 teaspoon garam masala
- ¼ teaspoon ground turmeric
- 1 tablespoon kasoori methi
- 1 teaspoon kosher salt

Mint Cilantro Chutney

- ½ cup cilantro
- 2 tablespoons unsweetened coconut frozen or dry
- ½ teaspoon cumin seeds
- 1 to 2 small green chiles
- 1 tablespoon lemon juice
- 1 teaspoon kosher salt

METHOD

1. Marinate the paneer- Mix all the marinade ingredients in a bowl. Add paneer and mix well.
2. Make the filling- Heat 2 tablespoons of oil in a pan. Add onions, peppers and ½ teaspoon of salt and cook for 3 to 4 minutes. Add marinated paneer and mix well. Cook for another 3 to 4 minutes. Turn the heat off. Add cilantro.
3. Chutney - Blend all the chutney ingredients using 2 tablespoons of water to make a smooth sauce.
4. Cook the Parathas/tortillas- Heat a non-stick griddle pan. Remove the paratha/tortilla from the plastic wrapping and place it on the griddle. Cook on medium-high heat for about to 1 to 1½ minutes on each side or until both sides are golden brown, pressing gently with a spatula.
5. Assemble Kathi Roll- Spread 2 teaspoons of chutney on cooked paratha. Add 2 to 3 spoonfuls of the filling in the middle. Add few sliced onions and cilantro on top. roll the sides up to the middle.