



# PEPPY CHILLY PANEER



2-3 Servings.



Total time : 30-35 mins

## INGREDIENTS

### For Paneer Marination

- 250 gms cottage cheese( Paneer), Diced into cubes
- 3 tbsp all-purpose flour
- 2 tbsp cornstarch
- 1 tsp ginger garlic paste
- 1/2 tbsp Red chili Powder
- 1/2 tsp black pepper, crushed
- Salt, to taste
- water

### For Gravy

2 tbsp Oil

2 tsp Ginger, chopped

2-3 cloves of Garlic, crushed

2-3 Hot green chilies, slit

1-2 capsicum, diced

1 onion, Diced

1/2 tbsp soy sauce

1/2 tbsp rice vinegar

1 tbsp cornstarch

oil for shallow frying

## DIRECTION

### Marination

- In a mixing bowl add allpurpose flour, cornstarch, ginger-garlic paste. Now add red chili powder, black pepper, and salt. Mix it and add water.
- Prepare a slurry, it shouldn't be runny. This will coat your Cottage cheese properly
- Add cottage cheese cubes and coat it in slurry. keep aside. Shallow fry paneer cubes by cooking all sides of paneer evenly.

### Preparing Chilly Paneer

- In the same pan in which you fried paneer use leftover oil to make the gravy. Keep it approx 2 tbsp if it's more. and remove extra. Add ginger , saute it for 2-3 seconds and then add garlic till aromatic. Add slit chilies.

## CONTINUED :-

- Now add diced onions and saute till translucent, It should have a little crunch.
- Add Capsicum and saute. Don't cook capsicum for a longer time. It will maintain the crunch. next, add Soya sauce and rice vinegar. Add water.
- Prepare a slurry with cornstarch and water by mixing the two. Add it in the gravy. Bring it to a boil.
- Now add cottage cheese and give it a mix.
- Season it with salt and pepper and Garnish it with scallion cuts and sesame seeds.
- Ready to serve.

## NOTES

- You may also deep fry the cottage cheese if you want.
- You can add water in the chili Paneer according to your choice depending on how dry or gravy like you want. Don't add too much.
- When preparing dry version don't wait for a boil. Just throw in cubes of Paneer.