

THE LOADED



LADLE TV



INGREDIENTS

Batter for paneer:

2 T cornstarch
3 T all purpose flour
1/2 tsp ginger paste
1/2 tsp garlic paste
1/4 tsp black pepper
1/4 tsp chili powder
1/4 cup water
salt to taste

For the frying pan:

1 block paneer
oil for frying
2 tsp garlic, finely chopped
2 tsp ginger, finely chopped
2 green chiles
1/2 cup chopped onion
1/2 cup sliced bell pepper
1/2 tsp chili powder
2 tsp soy sauce
1 tsp ketchup
1/2-2/3 cup water
Gravy for paneer:
1 T cornstarch + water

Chili Paneer



DIRECTIONS



1. First part is Marinating the paneer cubes:

In a bowl take 2 tablespoons cornstarch and 3 tablespoons all purpose flour. Next add half teaspoon ginger paste and half teaspoon garlic paste. Now add ¼ teaspoon black pepper powder and ¼ teaspoon red chilli powder. Also season with salt as required. Then add ¼ cup water or add as required. Mix well and then add paneer cubes in the batter.

2. Second is to fry the paneer cubes:

Heat 3 tablespoons of oil in a frying pan and fry paneer cubes. In the same pan after removing paneer, we have to add 2 teaspoons finely chopped ginger, 2 teaspoons finely chopped garlic and 2 green chillies. Stir fry on medium flame for a minute. Then add ½ cup chopped onions. Next add ½ cup sliced green pepper. Lower the flame and then add ½ teaspoon red chilli powder. Then add 2 teaspoons of soy sauce. Next add 1 teaspoon ketchup. Add ½ to ⅔ cup water. We have to cook in medium to medium-high flame.

3. Third, is to make gravy thick for the paneer cubes:

Take 1 tablespoon cornstarch and 2 tablespoons water for dissolving the corn starch. Lower the flame and then add this corn starch paste to the gravy (made in the second step).

4. Finally, then we can add the fried paneer cubes