

Ingriends

Quantity:	Measure:	Ingredients:	Description:
400	Grams	Paneer (Indian home made)	Chinese
2	Tablespoon	Flour, Maida - (Refined)	To sprinkle on p
1	Tablespoon	Corn Flour	To sprinkle on p
5	Medium	Chillies Green	Chop finely - To
1/2	Teaspoon	Pepper Powder	To sprinkle on p
1	Tablespoon	Soya Sauce	Mix with paneer
	As Required	Cooking Oil	for frying
1, 1/2	Nos	Onion Leeks-Spring Onions	
1	Tablespoon	Garlic	finely chopped
5	Medium	Chillies Green	chopped for sau
2	Tablespoon	Corn Flour	Make paste for s
1	Tablespoon	Soya Sauce	For Sauce
1/2	Teaspoon	Pepper Powder	For Sauce
1	Teaspoon	Ajinamoto	
	As Required	Salt	to taste

Method

- 1.Cut the paneer according to your choice, sprinkle maida, cornflour, finely chopped green chillies, pepper powder and soya sauce and mix well.
- 2.Fry the paneer pieces in hot oil and put the pieces on tissue paper, so as it absorbs the oil.

3.Heat oil in a pan, add the spring onions and garlic pieces and fry for sometime, then add the green chilies.

4.Pour over the spring onions, 1 tablespoon soya sauce, 1/2 teaspoon pepper powder, ajinomoto, salt according to taste.

5.Add some water in the pan and once it starts boiling, add fried spring onions, add cornflour paste and paneer pieces and cook for a few minutes.

6.Remove from the fire and serve hot.