

Fresh Paneer Cutlets

Ingredients:

- 250g **Amul Malai Paneer**
- 2 spring onions, finely chopped
- 1tbsp finely minced green chillies
- 1tbsp chilli powder
- Salt to taste
- 1 tsp finely chopped coriander leaves
- Breadcrumbs
- 2 tsp finely chopped mint leaves
- Oil for frying

Method:

- Crumble **Amul Malai Paneer** with hand or mash with a fork. Mix in chillies, coriander, mint, onions, chilli powder and salt. Shape into flat round balls. Dip in breadcrumbs, Dry for 5 - 10 minutes.
- In hot oil, deep fry cutlets till golden brown on both sides. Serve with toast or in round bread rolls, and for hamburgers, with tomato and onion slices.

Pudina Paneer

Ingredients:

- 4 tbsp oil
- 3 onions
- 1/4 tsp haldi
- 2 tomatoes
- 3/4 tsp chilli powder
- 250g **Amul Malai Paneer**
- 1/4 cup dried pudina
- 3/4 tsp garam masala

Method:

- Heat 4 tbsp oil and fry 3 sliced onions till brown.
- Add 1/4 tsp haldi, 3/4 tsp chilli powder and salt.
- Add pulp of 2 tomatoes and cook till dry.
- Add 250g **Amul Malai Paneer**, 1/4 cup dried pudina and remaining tomato pieces.
- Add 3/4 garam masala.
- Cook for 2 minutes and remove from fire.
- Serve.