

Paneer and Corn Chaat Recipe



- Total Time 25m
- Prep Time 10 m

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Paneer and Corn Chaat is a healthy and nutritious snack recipe best served with mint or tamarind chutney. This easy-to-make recipe will be loved by fitness freaks and can be packed to office tiffin too. Try it.

Ingredients of Paneer and Corn Chaat

- ❖ 1 cup paneer
- ❖ 2 boiled egg
- ❖ 2 tablespoon sugar
- ❖ 2 tablespoon extra virgin olive oil
- ❖ 1 sprig curry leaves
- ❖ 1 teaspoon cumin powder

- ❖ 2 pinch salt
- ❖ 1 medium capsicum (green pepper)
- ❖ 1 cup chopped baby corn
- ❖ 1 medium boiled,mashed,chopped potato
- ❖ 1 medium chopped onion
- ❖ 3 green chilli
- ❖ 1 tablespoon lime juice
- ❖ 1/2 teaspoon mustard seeds
- ❖ 2 pinches powdered black pepper

How to make Paneer and Corn Chaat

❖ **Step 1**

Chop baby corn and boil it.

❖ **Step 2**

Heat the oil and add the mustard seeds and fry for a few seconds.

❖ **Step 3**

Add the onion and capsicum and fry till transparent.

❖ **Step 4**

Add the potatoes, corn, eggs and paneer and season well with salt and pepper. Cook for a minute.

❖ **Step 5**

Then remove from heat and allow it to cool. Add the lime juice and sugar.

❖ **Step 6**

Pour in a serving dish. Serve hot or cold with mint chutney or tamarind chutney.