

Recipe

Vegetable Makhanwala

By

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Ingredients

- French beans - 100 gms
- Green peas - 200 gms
- Cauliflower - 100 gms
- Tomato - ½
- Oil - 1 tbsp
- Butter - ½ tbsp
- Red chili powder - 1 tsp
- Sāmbhar masala - 1 tbsp
- Pav-bhaji masala - 1 tsp
- Cumin seeds - 1 tsp
- Red color - 1 drop
- Paneer - 100 gms
- Sugar - 2 tsp
- Fresh cream

Preparation

1. Wash and chop cauliflower, beans, into fine pieces.
2. Boil peas with vegetable.
3. In a pan mix oil and ghee. Heat it.
4. Add cumin seeds, when they crackle.
5. Mix chopped tomato, red chili powder, 2 masalas.
6. Boil for 5 minutes.
7. Add boiled vegetables. Mix color.
8. Add fried paneer pieces.
9. While serving add sugar, grated paneer and cream.

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**