

**Recipe**  
**Grilled Paneer**

**By**  
Ananda Lila devi dasi



## Ingredients

- 2 C paneer cut into 1 inch cubes
- 1 C bell pepper cut into 1 inch pieces
- 2 tomatoes cut into 1 inch pieces
- ½ C thick yogurt
- 2 Tbsp finely grated ginger
- 1 Tsp yellow asafetida powder
- ½ Tsp red chili powder
- 2 Tsp cumin powder
- ¼ Tsp ground black pepper
- 1½ Tsp chat masala
- ½ Tsp garam masala
- 1 Tsp ajwain seeds
- ½ Tsp salt (use more if your chat masala doesn't have any salt in it)
- 1 Tbsp oil

## Preparation

1. In a large mixing bowl, combine all the ingredients. Leave aside to marinate for 1-2 hours.
2. Preheat grill/broil or set oven at high temp 400 F/200 C. Slide the vegetables alternately onto skewers. (If using wooden skewers, soak them in water for 30 minutes to avoid catching fire).
3. Grill the vegetables for 10-15 minutes, turning when required until they are browned and tender. Serve hot.

## Serves

4-6

For further details please contact

[anandliladd@gmail.com](mailto:anandliladd@gmail.com)

[www.iskcondesiretree.com](http://www.iskcondesiretree.com)

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