

# Panner Chilla

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2 cups chickpea flour

3/4 cup water

Salt per taste

1/2 tsp red chilly powder

1/2 Tsp jeera powder

1 cup grated paneer

Black pepper per taste

1 tbsp oil

## METHOD

1. Take flour in a bowl, add spices and then water little by little. It should have a mealy batter consistency.
2. In a pan heat oil. Add the paneer. Once it starts to flutter add black pepper and salt. Add red chili. Cook for another 2 minutes.
3. In a Tawa add oil. Heat it. Pour a ladle full of batter. Give it the shape of a chilla. Put the paneer filling inside.
4. Wrap and serve with green chutney.
5. Serve it with your favourite side dish. This Indian dish can gel along well with healthy side dishes like chutneys, or pickle, gravy-based dishes paneer dishes in curry form.

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