**Chilli Paneer by Amrita Gill**

Serves 2

Recipe Original from: Chef Kunal Kapur

<https://www.youtube.com/watch?v=S9fskL5M9as&t=176s>



Ingredients

350 grams of paneer

1-2 tsp salt

1 tsp of chilli powder

2 tbsp corn flour (also known as corn starch)

2-3 tbsp oil

½ tbsp red chilli powder

½ tbsp of chopped garlic and ginger

½ cup of diced onions (large chunks – 1 cm)

¼ cup diced green peppers (large chunks – 1 cm)

¼ cup of diced red and yellow peppers (large chunks – 1 cm)

1 small chopped green chilli (optional)

Sauce

2 ¼ tbsp soya sauce (light)

2 tbsp ketchup

Pinch of sugar

½ tbsp white vinegar

1-2 tbsp of water

Steps

1. Cut the paneer into 1 cm cubes
2. Add the cubes to bowl, salt & add the chilli powder and corn flour. Mix gently with a spoon making sure that everything is combined and paneer cubes are evenly coated.
3. Shallow fry the paneer in oil. Then set aside.
4. In a small bowl combine red chilli powder with 1-2 tsp of water. Mix. Set aside.
5. In the pan you used to fry the paneer, add some ginger and garlic and a bit of oil if needed. Stir approximately 30 seconds. Ensure it does not burn.
6. Add the diced onion, green chilli, green, red, & yellow pepper and green chilli. Gently toss. 1-2 minutes.
7. Add the red chili powder mixture. Toss. Then add the soya sauce, ketchup, pinch of sugar, & vinegar. Stir well. Add water if needed to increase quantity of sauce. 1-2 minutes.
8. Add paneer to mix and toss everything together so sauce coats the vegetables and paneer.