

Ingredients

Quantity	Measure	Ingredients	Description
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Method

Assemble all the ingredients.
Chop paneer into bite size cubes.

In a large bowl prepare the marinade by adding all the ingredients one by one. Mix till its well blended.

Add paneer to this marinade and mix till each piece is fully coated. Cover the bowl and marinade for a minimum of 6 hours or overnight.

Heat a skillet, apply oil and using a toothpick place paneer cubes on this hot skillet.

Evenly brown all the side by turning them occasionally. Once evenly browned take it off the griddle and sprinkle chaat masala.

Paneer tikka cubes perfectly grilled.

Keep your vegetables ready - all cubed.

In a pan heat oil and add all the leftover marinade to this pan. Keep sauteing till all the liquid has evaporated and the mixture is all crumbly and dried up.

Add veggies to it, coat them in this mixture, cover and cook for 1-2 minutes on a low flame till they are barely tender but still crisp. Taste and adjust seasonings.

Nicely coated veggies. You can enjoy them as is or just spread it out on a plate, keep paneer tikka in the center and serve OR

Take a toothpick..

Pick up some veggie pieces...

Closer look..

Finally poke a hole in paneer and attach it at the last.

Paneer tikka is ready to be served.

Enjoy this delicious appetizer with the chutney of your choice.

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