

Paneer Tikka

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/best-indian-paneer-tikka-recipe>

Ingredients:

- 16 paneer cubed into 1-2 inch cubes, about 15-16 cubes
- 1/2 green bell pepper cut into chunks
- 1/2 red bell pepper cut into chunks
- 1 red onion cut into chunks
- cooking spray
- 3/4 cup whole milk yogurt
- 1/2 teaspoon turmeric powder
- 1 teaspoon Garam Masala
- 1/2 teaspoon cumin powder
- 1/2 teaspoon coriander powder
- 1/4 teaspoon ginger crushed
- 1/4 teaspoon crushed garlic
- 1/2 teaspoon cayenne skip or reduce quantity to reduce heat
- salt to taste
- cilantro minced
- lime
- chat masala