

# Vegetarian Paneer Wraps

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## Ingredients

- 1 x 7.5 oz pack of paneer cut into equal-sized cubes
- 4 level tbsp shahi paneer masala mix
- 1 tablespoon olive oil + more for frying
- ½ tsp salt (optional)
- ½ tsp freshly ground black pepper
- ½ tsp oregano
- ½ tsp paprika
- ½ tsp cumin
- Tortillas of your choice
- 2 tbsp mint chutney
- ½ cup of plain natural yogurt
- 1 small tomato, diced
- 3 tbsp finely chopped cilantro
- ½ a medium onion, finely sliced
- 2 bell peppers, finely sliced
- ½ a head of iceberg lettuce, shredded

## Instructions

- Dip paneer in water, pat dry, and slice into equal strips
- In a bowl, mix yogurt with 2 tablespoons of shahi paneer and 2 tbsp. of mint chutney.
- Chop lettuce, cilantro, onion, bell peppers, and tomato
- In a pot, heat one tbsp of olive oil. Add paneer, onion, diced tomatoes, and bell peppers. Cook until soft and fragrant.
- Add pepper, salt, paprika, cumin, oregano, and masala mix
- Mix and top with cilantro.
- Spread yogurt mixture on tortilla, add lettuce, veggies, and paneer, and fold the wrap.
- Enjoy!