

Recipe Name: Stuffed Radish Paneer Paratha Recipe
Diet Type: Vegetarian
Course: North Indian Breakfast
Cuisine: North Indian Recipes
Quantity:



Ingredients

Ingredient	Quantity
• 2 Mooli/ Mullangi (Radish) - washed and grated	5
• 200 grams Paneer (Homemade Cottage Cheese) - grated	
• 1 Green Chilli - finely chopped	
• 4 cloves Garlic - finely chopped	
• 1 inch Ginger - finely chopped	
• 1 teaspoon Cumin powder (Jeera)	
• 2 teaspoon Sunflower Oil	
• Salt - to taste	
• 1/4 teaspoon Turmeric powder (Haldi)	
• 1 teaspoon Cumin powder (Jeera)	
• 1 cup Whole Wheat Flour	
• Ghee - to cook the parathas	

Preparation

• To begin making the Stuffed Mooli Paneer Paratha Recipe, grate the paneer and radish and set aside.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
320	15	35	12	4	5