

Sweet Red Chilli Paneer

Ingredients:

- 1 Piece of fresh ginger, finely chopped
 - 1 red chilli, finely chopped (remove seeds if preferred)
 - handful coriander, roughly chopped
 - 227g block paneer, chopped into bite-sized pieces
 - 100g mangetout
 - 1 red onion finely sliced
 - 2 spring onions finely sliced
 - 1 yellow pepper sliced
 - 2tbsp vegetable oil
 - 30ml water
 - 150g sweet chilli sauce
- Serves 2 to 3



Method

- 1) Heat the oil in a wok (or frying pan) on a high heat and add the ginger and chilli. Fry for a couple of minutes.
- 2) Add the onions and fry until soft and transparent. Add the paneer and fry for a further few minutes, stirring frequently.
- 3) Add the yellow pepper and fry until softened. Add the mangetout and spring onion and fry for a couple of minutes.
- 4) Pour the water and sweet chilli sauce over, stir to coat all of the ingredients and leave to cook for 5 minutes.
- 5) Add in the chopped coriander and stir through.

Serve immediately.