

**PANEER AND CORN STUFFED
SPECIAL K CHEELA**



Paneer and Corn Stuffed Special K Cheela

Preparation Time: 40 mins

Serves: 2

Ingredients

- ½ cup Kellogg's Special K, grind to powder in a mixer
- ½ cup all purpose flour
- 1 tsp turmeric powder
- 1 tsp red chilli powder
- Salt to taste
- 1 tsp oil
- 2 tsp oil to roast

For Stuffing

- 1 tsp oil
- ½ tsp cumin seeds
- 2 tbsp chopped onions
- salt to taste
- 1 cup American corn, boiled
- ¼ cup grated cottage cheese
- ¼ cup finely chopped tomato
- ½ tsp nutmeg powder
- black pepper powder as required

Method

Prepare the batter by adding Special K powder, all purpose flour, turmeric, red chilli powder, salt and water in a bowl. Add oil and let the batter rest. For the stuffing, heat oil in a pan and add cumin seeds and chopped onions. Add salt, boiled corn, grated cottage cheese, finely chopped tomato, nutmeg powder and black pepper powder to taste. To make the cheela, pour the batter and spread it evenly on a flat non stick pan. Then add little oil and cook it from both the sides. Remove the prepared cheela, slit it from the middle and put the stuffing in it and then roll it into the shape of a cone. Put the rolled Special K cheela on the pan. Add little oil on the cheela and roast it from both the sides. Serve hot.