



## Rosa Harissa Tandoori Paneer Kebabs

(courtesy of @lelittlegourmand)

This recipe can be accommodating to both vegetarians and non-vegetarians, is great to take to BBQ's and to serve during events! Serve it along side a big salad with our **Passionfruit Vinaigrette** for an unexpected flavor combination

Serves 2

Prep Time: 1 hour

### Ingredients

250g paneer, cut in 12 cubes  
1 onions, quartered  
1 green bell pepper, quartered  
2 tbsp Harissa Rosa Paste  
1 tbsp garam masala  
1 tbsp dhana jeera  
1 tbsp paneer tikka masala  
1 tsp salt  
1 tsp pepper  
1 tbsp chickpea flour  
3 tbsp yogurt  
1 tsp ginger paste  
1 tsp garlic paste  
1 tsp red chilli

### Method

Mix all your ingredients in a bowl and let marinate for 1 hour.  
Once marinated skewer the paneer, bell pepper and onions.  
Grill on your griddle for about 2 minutes, until crisp and charred.  
Serve on a paratha, with some green chutney, and some more Rosa Harissa paste.