



Masala Yoghurt

Ingredients

(Serves 4. Prep Time: 5mins)

250g Hung Yoghurt, draining excess water	50g paneer, grated
1 celery stick, finely chopped	1 yellow and red bell pepper each
2 green chillies, finely chopped	1 tsp oregano
1 tsp basil	¼ tsp salt
¼ tsp black pepper	

Directions

Step 1. Transfer hung yoghurt in a medium size bowl.

Step 2. Add celery, red & yellow bell peppers, paneer, green chilli, oregano, basil, salt and pepper to yoghurt, and mix

Serve with DIP Masala Sticks

