



Paneer Kathi Roll

Yield: 10 serving

Ingredients:

- 10 [Don Pancho® Cinnamon Wraps](#) (79341.02846)

Paneer Marinade

- 2 lbs Paneer, cut into 1-inch cubes
- 1 cup Whole milk yogurt
- 1/2 cup Canola oil
- 1 Tbsp Ginger, peeled and grated on a microplane
- 2 tsp Cumin
- 2 tsp Paprika
- 1 1/2 tsp Kosher salt

Cilantro Yogurt

- 2 cups Whole milk yogurt
- 1 Tbsp Ginger, peeled and grated on Microplane
- 1/4 cup Cilantro, finely chopped
- 2 tsp Kosher salt
- 1 tsp Turmeric, ground

Red Cabbage Slaw

- 4 cups Red cabbage, shredded
- 2 Tbsp Kosher salt

Peppers and Onions

- 2 each Yellow onions, julienned
- 2 each Green bell peppers, julienned
- 2 each Red bell peppers, julienned
- 2 Tbsp Kosher salt
- 3/4 cup Ghee (divided)



Directions:

1. Heat griddle to 350°F.
2. In a medium bowl, whisk together the Paneer Marinade ingredients, coating the Paneer cubes. Cover and let marinate in the refrigerator for 1-2 hours.
3. In a medium bowl, whisk together Cilantro Yogurt ingredients, place into a container, and refrigerate.
4. In a colander set over a medium bowl, salt the shredded red cabbage, and let sit for 30-40 minutes to draw out the moisture.
5. Squeeze red cabbage in a towel or cheesecloth to remove excess moisture. Refrigerate the cabbage.
6. In a large sauté pan, heat 1/4 cup ghee over medium-high heat. Add onions and peppers, season with kosher salt, and cook until softened and lightly browned. Set aside and keep warm.
7. In the same large sauté pan, heat 1/2 cup ghee over medium-high heat. Drain Paneer of excess marinade and cook in ghee until lightly browned. Set aside and keep warm.
8. To complete the roll, heat the Don Pancho Cinnamon Wrap on a griddle for 10-20 seconds per side and place it onto a cutting board when heated.
9. To build Wrap, layer the following, fold in the edges, and wrap tightly:
 - 1/4 cup Peppers and Onions mixture
 - 1/2 cup Paneer
 - 1/4 cup Shredded red cabbage
10. Slice Wrap on the bias and serve with 1.5 oz ramekin of Cilantro Yogurt.