

## PANEER & HASH BROWN BITE KEBABS



### Method

1. Allow Hash Brown bites to defrost
2. Mix together the greek yoghurt, tandoori powder and lemon juice with a pinch of salt
3. Slice paneer into 3cm cubes, cut peppers into similar sized squares and halve radishes
4. Cover cheese, peppers and hash brown bites in yogurt mix and leave to marinate for 20 mins
5. Tightly pack veg on to skewers alternating between each item and bookending with a radish half
6. Grill kebabs for around 10 minutes or until browned turning regularly
7. Serve kebabs with Indian pickles and tzatziki

### Paneer & Hash Brown Bite Kebabs

These delicious and versatile vegetarian kebabs would be perfect on a barbecue or grill, served as a starter or as a main dish with naan breads or rice and salad.

### Ingredients

(Serves 4 as a sharer or 2 as a main)

200g Aviko Hash Brown Bites

200g Paneer

1 Red pepper

1 Green pepper

50g Radishes

200g Greek yoghurt

50g Tandoori powder

Juice of a lemon

### To Serve

Indian Pickles

Tzatziki



**Share our passion for potatoes**