# Makhani Open Toasties



Prep Time

Cook Time 5 min

Step 1 (2 min)

Step 2 (2 min)

Step 3 (2 min)

#### Ingredients

- 1. 1 flatbread/ rumali roti/ tortilla
- 2. 1 cup IY butter chicken or paneer
- 3. 1/2 cup bell peppers
- 4. 1/2 cup sliced onions
- 5. 2 tablespoons mint sauce
- 6. 1/4 cup shredded cheddar cheese
- 7. 1 tablespoon butter

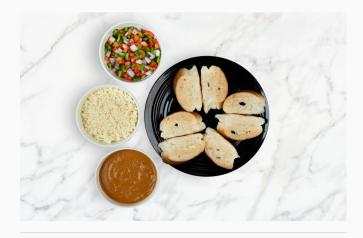
#### Instructions

Buttering the Flatbread/rumali roti/tortilla:



Adding vegetables:

Add a mixture of bell peppers and onions onto the flatbread



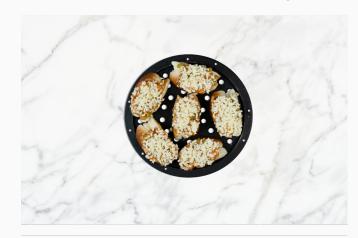
#### Adding the Chicken or Paneer:

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Spread 1 cup of leftover butter chicken or paneer over the buttered flatbread.

Drizzling Mint Sauce:

Drizzle 2 tablespoons of mint sauce over the cabbage.



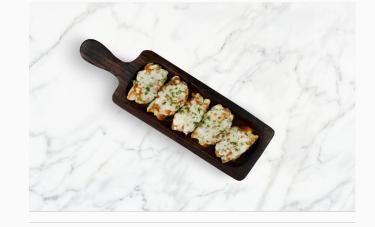
### Adding Cheddar Cheese:



Sprinkle 1/4 cup of shredded cheddar cheese over the mint sauce

Rolling Up the Wrap:

Roll up the flatbread tightly and serve immediately.





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