

Makhani Open Toasties



Prep Time

Cook Time
5 min

Step 1 (2 min)

Step 2 (2 min)

Step 3 (2 min)

Ingredients

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

Instructions

Buttering the Flatbread/ rumali roti/ tortilla :

- 1 Spread 1 tablespoon of butter evenly over the flatbread

Adding vegetables:

Add a mixture of bell peppers and onions onto the flatbread



Adding the Chicken or Paneer:

- 2 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:

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

Rolling Up the Wrap:

Roll up the flatbread tightly and serve immediately.



Make this recipe Instantly Yours

Made with our

Butter Chicken Curry