

CHUNKY VEG CIABATTAS WITH GEETA'S LIME & CHILLI CHUTNEY



Enjoy delicious vegetables and caramelised onions served on a toasted Ciabatta or your favourite buttered crusty roll.

 Serves 1
  Prep 15 mins
  Cooking 30 mins
  Hot
  Vegetarian

INGREDIENTS

- 2 tbsp of Geeta's Lime & Chilli Chutney
- 1 red or yellow pepper chopped
- 1 small courgette chopped
- 180g -200g Paneer cut into cubes
- Half onion thinly sliced
- 1-2 tbsp of balsamic vinegar
- 1 tbsp olive oil

METHOD

1. Mix together Geeta's Lime & Chilli Chutney, balsamic vinegar & olive oil. Add onions and mix well.
2. Place in a hot frying pan and cook for approximately 10 mins or until onions are soft and caramelised.
3. Place all remaining vegetables in a baking tray season well with salt, pepper and olive oil and place in a preheated oven 200C/Fan 180C/Gas Mark 6.
4. Cook for approx. 20mins or until vegetables are cooked and have started to soften. Place the vegetables and caramelised onions on your favourite buttered crusty roll and enjoy.

USED IN THIS RECIPE



Sale

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PREMIUM LIME & CHILLI CHUTNEY

A blend of 'kagzi' (paper thin) lime and fresh chilli.

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