

Paneer Whey Soup

Ingredients

2 tsp oil

1 1/2 tsp cumin seeds

2 green chiles

3 cups whey

salt and fresh ground pepper to taste

2 tbsp finely chopped cilantro

1/2 cup paneer cheese, cut into half inch dice

1. Heat the oil in a deep non-stick pan and add the cumin seeds.
2. When the seeds crackle, add the green chillies, whey, salt and pepper, mix well and bring to boil.
3. Add the paneer and cilantro, mix well and simmer for 30 seconds.
4. Serve hot.