

EMA DATSHI or CHILLI CHEESE

ingredients

1-2 person serving

7-8 pieces Green chilli
1/2 a Tomato
2 cloves Garlic
1 cup diced Cheddar cheese
1 1/2 tsp Vegetable oil
1/2 tsp Salt
1 cup Water

*substitute jalapenos/
bell peppers for green chilli*

**Cheese Chilli is best
with some spice.*

*If bell peppers are used, add
few jalapenos/other chilli
to make spicy*

how to cook

Add chilli, tomato, garlic, cheese, oil and salt in a pot. Then add a cup of water (or just below the level of the ingredients).

Put the lid on to melt the cheese easily.

Time may vary as per the chilli used and your location.

Stir when the water is almost dry and the cheese has melted and spread over the ingredient. It is now ready to be served.

Best served with rice, quinoa, chapatti, and bread.

*Do not overcook. The chilli tastes best when its eaten green.

