Paneer Aloo Recipe is a wonderful and mouth melting curry method made with fry up potatoes and Indian bungalow cheese. It is a highest course dish which is usually seen in each wedding evening. We save potatoes or aloo generally in spare but the greatest use of spare paneer has been grasped after creating this delicious dish.

Cottage cheese paneer cubes 2 cups, coarsely chopped 2 potatoes, cauliflower florets 1/2 cup, chopped thinly 1 onion, chopped 4 tomatoes, ginger-garlic paste 2 tbsp, [green chillies](http://www.tasty-indian-recipes.com/indian-cooking-glossary/green-chillies/) sliced 2-3 , curry leaves 3-4, cumin seeds jeera 1/2 tsp, kashmiri red chilli powder 1/2 tsp, [turmeric](http://www.tasty-indian-recipes.com/indian-cooking-glossary/turmeric-powder/) powder 1/4 tsp , coriander powder 2 tsp, garam masala powder 1 tsp, ghee 1 tbsp, Oil for deep fry, Salt as required, Fresh coriander leaves totally chopped.

Heat appropriate oil in a pan, deep fry the large pieces of potatoes. Take out on permeable paper and keep apart. Also deep-fry cauliflower florets and keep them apart. Now warmth the ghee in a different pan and put curry leaves and cumin seeds. Fry till seeds starts crunching put onion. Saute for few secs put paste ginger-garlic and green chillies. Again Fry for few secs. Now add puree of tomato, turmeric and red chilli powder, salt. Heat till oil start divorcing. Cook the flame about 2-3 mint. Put the pieces of paneer, fried potatoes and cauliflower florets. Also add garam masala powder and coriander, also add water to create a thick reliability of gravy, It should look average thick to serve. So add water consequently. Mix well and heat for 2 -3 mint on low flame. Garnish with garden-fresh coriander leaves and serve with [roti](http://www.tasty-indian-recipes.com/indian-breads/indian-chapati-roti-recipe/) or rice.