

# Paneer Butter Masala

Paneer Butter Masala is a rich, creamy, and mildly spiced curry made with soft paneer cubes, butter, and a tomato-based gravy. It's one of the most popular Indian dishes and pairs beautifully with naan, roti, or rice.

## Ingredients

- 200g paneer (cubed)
- 2 tbsp butter
- 1 tbsp oil
- 1 onion, finely chopped
- 2 tomatoes, pureed
- 1 tsp ginger-garlic paste
- 1/2 tsp turmeric powder
- 1 tsp red chili powder
- 1 tsp garam masala
- 1/2 cup fresh cream
- Salt to taste
- Fresh coriander leaves for garnish

## Instructions

1. Heat oil and butter in a pan. Add onions and sauté until golden brown.
2. Add ginger-garlic paste and cook until fragrant.
3. Stir in tomato puree, turmeric, red chili powder, and salt. Cook until oil separates.
4. Add paneer cubes and mix gently.
5. Pour in cream and garam masala. Simmer for 2–3 minutes.
6. Garnish with coriander leaves and serve hot with naan or rice.

**Serving Suggestion:** Enjoy Paneer Butter Masala with butter naan or jeera rice for a perfect North Indian meal.

**Recipe contributed by:** Devika Gupta | Global Recipe Book ■■