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Kadhai Paneer - Recipe for Kadhai Paneer:Đ

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1. Heat oil or ghee in a kadhai (wok) or a pan over medium heat.Đ

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2. Add cumin seeds and let them splutter.Đ

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3. Add chopped onions and sauté until they become translucent.Đ

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4. Add ginger-garlic paste and green chilies. Cook for a minute until the raw smell disappears.Đ

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5. Add chopped tomatoes and cook until they become soft and mushy.Đ

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6. Now, add tomato puree, turmeric powder, red chili powder, coriander powder, and salt. Mix everything well and cook the masala until the oil starts to separate from it.Đ

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7. Add sliced capsicum (bell pepper) and cook for a few minutes until they become slightly tender.Đ

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8. Add cubed paneer (cottage cheese) and gently mix it with the masala. Be careful not to break the paneer pieces.Đ

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9. Crush the kasuri methi between your palms and add it to the kadhai paneer. Also, add garam masala at this stage.Đ

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10. If you want a creamier texture, you can add fresh cream at this point. Mix well and let it simmer for a couple of minutes.Đ

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11. Garnish with chopped coriander leaves.Đ

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12. Serve hot with naan, roti, or rice.Đ

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Enjoy your delicious Kadhai Paneer!
