



Palak Paneer

1. Heat oil or ghee in a pan. Add cumin seeds and let them splutter.
2. Add chopped onions and sauté until golden brown.
3. Add ginger-garlic paste and green chili (if using). Sauté for a minute.
4. Add chopped tomatoes and cook until they turn soft and mushy.
5. Add turmeric powder, coriander powder, and salt. Mix well.
6. Add chopped spinach and cook until wilted.
7. Blend the mixture into a smooth paste.
8. Return the mixture to the pan, add paneer cubes and garam masala. Simmer for a few minutes.
9. Serve hot with roti or rice.

[Menu](#)