



## Oats Paneer makhani ( HV )

Serving: 1

Veg

### *Ingredients*

- 1 tbsp oats (powered )
- 75 grams paneer
- 1 small onion chopped
- 1 tsp ginger- garlic paste
- 1 medium tomato pureed
- salt to taste
- 1/2 red chili powder
- 1/2 tsp turmeric
- 1/2 tsp garam masala powder
- 1 tsp oil

### *Preparation Method*

- Heat oil , and add onion , ginger , garlic paste . Fry till it turns brown
- Add tomato puree and fry for a minute . Add salt rd chilli powder and turmeric powder
- Add 1/2 cup water and cook on low flame for 5-7 minutes till the gravy thickens
- Cut paneer into cubes and add with powdered oats in the gravy.
- Simmer for few minutes and serve garnished with garam masala and coriander leaves