

Foodeee

Home

AI Recipe Generator

Contact

Login

AI Recipe Generator

Turn Any List of Ingredients Into a Recipe Instantly Through the Power of Artificial Intelligence

Start Generating >>>



About | Contact | Terms | Privacy



Foodeee

Home

AI Recipe Generator

Contact

AI Recipe Generator

Not sure what to cook tonight ? Enter a list of ingredients,with or without quantities, and your personal AI chef will come up with a tailor-made recipe:

Ingredients:

Paneer Rice


Serving Size:

4


Dietary Preference:

Veg

Generate My Recipe



About | Contact | Terms | Privacy




Foodeee

Home

AI Recipe Generator

Contact



Email Us

If you have any questions about Foodeee then drop a message into the form below and we'll aim to get back to you within 24 hours:

Name:

First


Last

Email:

Comment / Message:

Submit

About | Contact | Terms | Privacy




Foodeee

Home

AI Recipe Generator

Contact



Login




Your Name

Password


Remember me

Login

Create an account

Or login with   

About | Contact | Terms | Privacy



Foodeee

Home

AI Recipe Generator

Contact

Paneer Rice Delight

Ingredients

- 200g paneer, cubed
- 1 cup basmati rice
- 2 tablespoons olive oil
- 1 teaspoon cumin seeds
- 1 medium onion, finely chopped
- 1 teaspoon ginger-garlic paste
- 1/2 teaspoon turmeric powder
- 1 teaspoon garam masala
- 1 cup mixed vegetables (peas, carrots, and beans)
- Salt to taste
- Fresh coriander leaves for garnish (optional)
- Water as needed

Start Over

Instructions

- Rinse the basmati rice under cold water until the water runs clear. Soak it in water for 20-30 minutes, then drain.
- Heat the olive oil in a large pan over medium heat. Add the cumin seeds and let them splutter for a few seconds.
- Add the chopped onion and sauté until it turns golden brown.
- Stir in the ginger-garlic paste and cook for another minute until the raw smell disappears.
- Add the cubed paneer to the pan and sauté for 5 minutes, until it starts to golden slightly.
- Next, add the mixed vegetables, turmeric powder, garam masala, and salt. Stir well and cook for 3-4 minutes until the vegetables are tender.
- Add the soaked and drained rice to the pan, followed by 2 cups of water. Bring it to a boil.
- Once it starts boiling, reduce the heat to low, cover the pan with a lid, and let it simmer for 15-20 minutes, or until the rice is fully cooked and the water is absorbed.
- Remove from heat and let it sit covered for another 5 minutes. Fluff the rice gently with a fork.
- Garnish with fresh coriander leaves if desired and serve hot.

About | Contact | Terms | Privacy



Foodeee

Home


AI Recipe Generator


Contact


About

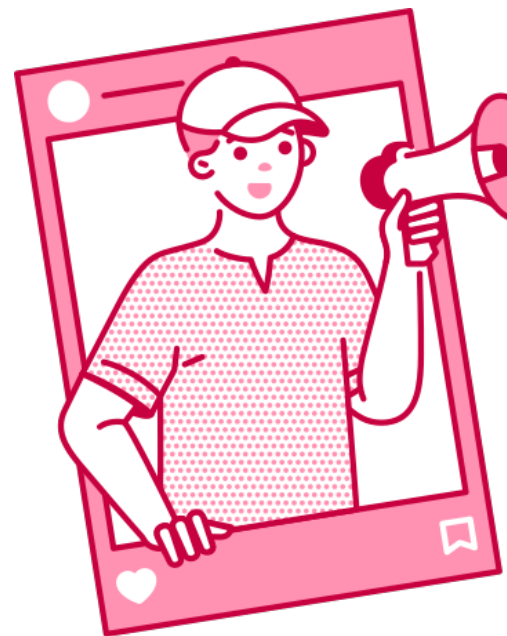
Foodeee was created to help foodies across the globe get answers to some of the most common alongside some of the most obscure questions that get asked in the kitchen. Launched in 2025, Foodeee is a very simple platform providing information on a range of topics like ingredients, serving size and also ask for dietary preference as per your need you just need to fill the details, what you want to cook and the generated recipe will provided to user

My Team:


CEO
Mr. Willam

Designer
Mr. Megh

Developer
Mrs. Alia

Digital Marketing
Mr. Vedant

About | Contact | Terms | Privacy



Foodeee

Home


AI Recipe Generator

Contact

Terms

By accessing the website at http://foodeee.com, you are agreeing to be bound by these terms of service, all applicable laws and regulations, and agree that you are responsible for compliance with any applicable local laws. If you do not agree with any of these terms, you are prohibited from using or accessing this site. The materials contained in this website are protected by applicable copyright and trademark law.

About | Contact | Terms | Privacy



Foodeee

Home

AI Recipe Generator

Contact

Privacy

Your privacy is important to us. It is foodeeeTrading As LEJC Digital Ltd's policy to respect your privacy regarding any information we may collect from you across our website, https://foodeee.com/ and other sites we own and operate. We don't share any personally identifying information publicly or with third-parties, except when required to by law. Our website may link to external sites that are not operated by us. Please be aware that we have no control over the content and practices of these sites, and cannot accept responsibility or liability for their respective privacy policies.You are free to refuse our request for your personal information, with the understanding that we may be unable to provide you with some of your desired services. The Website collects the following data using a cookie when serving personalized ads:

- IP Address
- Operating System type
- Operating System version
- Device Type
- Language of the website

About | Contact | Terms | Privacy

