

# 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

1. Rinse the basmati rice under cold water until the water runs clear. Soak it in water for 20-30 minutes, then drain.
2. Heat the olive oil in a large pan over medium heat. Add the cumin seeds and let them splutter for a few seconds.
3. Add the chopped onion and sauté until it turns golden brown.
4. Stir in the ginger-garlic paste and cook for another minute until the raw smell disappears.
5. Add the cubed paneer to the pan and sauté for 5 minutes, until it starts to golden slightly.
6. Next, add the mixed vegetables, turmeric powder, garam masala, and salt. Stir well and cook for 3-4 minutes until the vegetables are tender.
7. Add the soaked and drained rice to the pan, followed by 2 cups of water. Bring it to a boil.
8. 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.
9. Remove from heat and let it sit covered for another 5 minutes. Fluff the rice gently with a fork.
10. Garnish with fresh coriander leaves if desired and serve hot.