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1. **Aloo Matar Paneer**

2. **Preparation Time**: 15 minutes

3. **Cooking Time**: 30 minutes

4. **Number of Servings**: 2

5. **Ingredients**:

- 200g paneer, cut into small cubes
- 1 medium-sized potato, peeled and cut into small cubes (about 1 cup)
- 1/2 cup fresh or frozen peas
- 2 tablespoons ghee
- 1/2 teaspoon cumin seeds
- 2 green chilies, finely chopped
- 1/2 inch ginger, grated
- 2 garlic cloves, minced
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon red chili powder (adjust to taste)
- 1/2 teaspoon coriander powder
- 1/2 teaspoon garam masala
- 1/2 cup water
- Salt to taste
- Freshly chopped coriander leaves for garnishing

6. **Instructions**:

1. Heat ghee in a pan over medium heat. Add the cumin seeds and let them splutter.
2. Add the chopped green chilies, ginger, and garlic. Saut for about a minute until fragrant, taking care not to burn them.
3. Now add the turmeric, chili powder, coriander powder, and garam masala. Cook the spices for about 30 seconds, stirring continuously.
4. Add the potato cubes and peas. Stir well to coat the vegetables with the spices. Saut for 2-3 minutes.
5. Pour in the water, season with salt, and bring it to a boil. Then, reduce the heat to low, cover, and simmer until the potatoes are fork-tender, about 10-12 minutes.
6. Gently stir in the paneer cubes and cook for another 2-3 minutes, taking care not to break the paneer pieces.

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7. Garnish with freshly chopped coriander leaves.

7. ****Serving Suggestion****:

- Serve this delicious Aloo Matar Paneer with rice, roti, or naan for a hearty and satisfying Indian meal.

Enjoy!