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****Recipe Name:** Palak Paneer**

****Preparation Time:** 15 minutes**

****Cooking Time:** 30 minutes**

****Number of Servings:** 2**

****Ingredients:****

- 2 tablespoons ghee
- 1 medium onion, finely chopped
- 2 teaspoons grated ginger
- 2 garlic cloves, minced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon red chili powder (adjust to taste)
- 1/4 teaspoon turmeric powder
- 2 cups packed chopped palak (spinach) leaves
- 1/2 cup water
- Salt to taste
- 1/2 cup paneer, cut into small cubes
- A handful of fresh coriander leaves for garnishing (optional)

****Step-by-step Cooking Instructions:****

1. Heat ghee in a pan over medium heat. Add the chopped onion and saut until translucent.
2. Add the ginger and garlic, cumin, chili powder, and turmeric. Cook, stirring frequently, for about 2 minutes until the spices are fragrant.
3. Add the chopped palak leaves and water. Stir well and cover the pan. Let it cook for about 5 minutes until the palak is wilted and tender.

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4. Transfer the palak mixture to a blender and blend until you get a smooth puree. You can also use an immersion blender directly in the pan.
5. Return the pureed palak back to the pan and add salt to taste. Stir well and bring it to a gentle simmer.
6. Add the paneer cubes to the palak gravy and gently mix them in. Cook for another 2-3 minutes, taking care not to break the paneer cubes.
7. Garnish with fresh coriander leaves (if using) and serve hot.

****Serving Suggestions:****

Palak Paneer goes well with rice, roti, naan, or paratha. It can also be served as a side dish with a larger Indian meal. Enjoy the creamy, spicy, and nutritious delight!