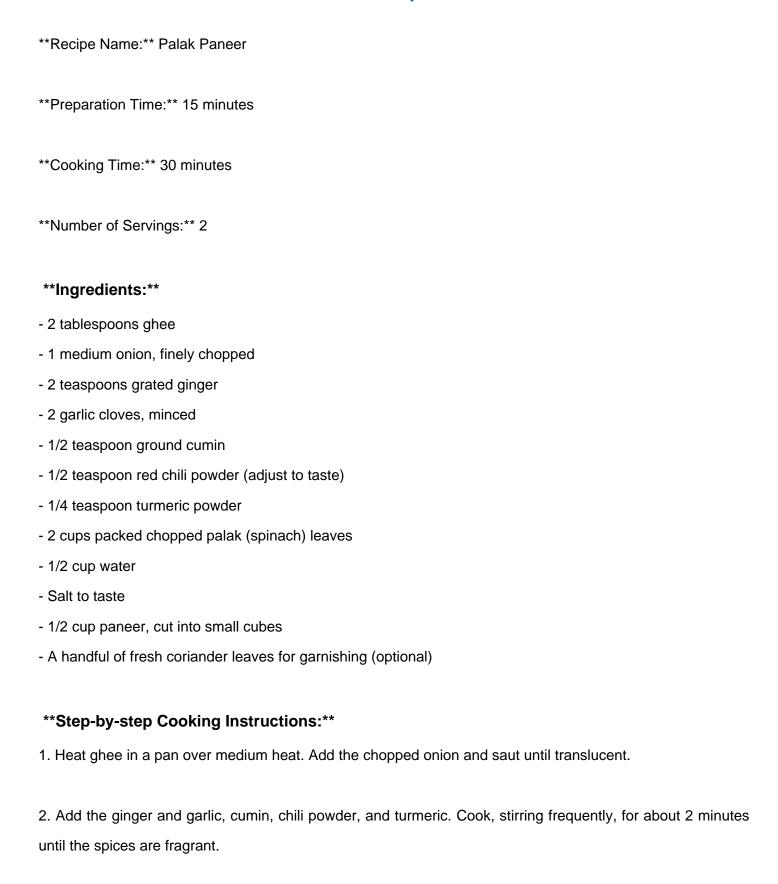
AI-Powered Recipe Generator



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.

Al-Powered Recipe Generator

- 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!