

Mateer Paneer

Ingredients

Olive oil
2 tbsp butter
1.5 tsp Garam masala
1.5 Chopped onions
2 tomatoes (or ^{one} ~~two~~ cans) cut or blended
1.5 tbsp of garlic ginger paste
Salt
3/4 lb ^{frozen} Green peas (15-20 Oz)
2.5 tbsp Curry powder
Coconut milk ~~702~~
Butt Paneer

1) butter & oil in pot (mid-high heat)
- add chopped onions
- add ~~garam masala~~ garam masala
- stir & let cook

2) Once onions are caramelized then add tomatoes (cut/blended)
- add 1.5 tbsp of garlic ginger paste

3) 3 minutes later add 2.5 tbsp curry powder
- add Salt to taste
~~Green peas~~

4) 3 mins later add Coconut milk, ~~and~~ green peas
- Cover

5) A bit later add the cheese/paneer
- Cook for 12 mins in low heat (maybe 15)
- Add Salt to taste