

# Saag Paneer

<https://www.slenderkitchen.com/recipe/sunday-slow-cooker-saag-paneer>

## Ingredients

*Servings: 6*

4 garlic cloves, chopped  
3 tbsp fresh ginger, minced  
1.5 cups canned tomato sauce  
1 tbsp garam masala  
1 tbsp ground coriander  
1 tbsp ground cumin  
1 tsp salt  
1/8 tsp. cayenne pepper  
14 oz canned lite coconut milk  
30 oz frozen spinach, thawed  
8 oz fresh spinach  
12 oz paneer cheese



## Directions

1. Add everything to the slow cooker except for the fresh spinach and paneer cheese.
2. Cook on low for 3 hours.
3. Open and add the fresh spinach. Cook for 1 more hour.
4. Blend everything using an immersion blender or blending batches. Return to the slow cooker.
5. Add the cheese (or tofu) and cook for 1 more hour. Serve over quinoa, rice, or with Naan.