

## Kadai Paneer Recipe (restaurant + homestyle hybrid)

### Ingredients:

#### For the Kadai Masala:

- 5 to 6 Kashmiri red chilies (seeds removed)
- 1.5 tablespoons coriander seeds  
*OR*
- 5 teaspoons coriander seeds
- 4 to 5 Kashmiri red chilies

#### For the Gravy:

- 3 tablespoons oil (or 4 tablespoons butter/oil/ghee)
- 2 medium onions (finely chopped, ~100 grams)
- 2 teaspoons ginger-garlic paste (*or 1.5 inches ginger + 7-8 garlic cloves crushed*)
- 2 finely chopped tomatoes (~2 medium)
- 5 tomatoes pureed (~500–550 grams)
- $\frac{3}{4}$  to 1 teaspoon garam masala
- $\frac{1}{2}$  tablespoon kasuri methi (crushed)
- $\frac{1}{2}$  cup water (or as needed)
- 1 to 2 green chilies (slit or chopped)
- Salt to taste
- 250 to 300 grams paneer (cubed)
- $\frac{3}{4}$  to 1 cup capsicum/bell pepper julienned (1 large or 1 small-medium)
- 1-inch ginger (julienned)
- 2 tablespoons chopped coriander leaves
- 2 tablespoons light cream or 1 tablespoon heavy cream (optional)

### Instructions:

#### Prepare the Kadai Masala:

1. Roast coriander seeds and Kashmiri red chilies on low heat until aromatic.
2. Cool and grind to a semi-fine powder. Set aside.

#### Make the Gravy Base:

3. Heat oil (or butter/ghee) in a kadai or pan.

4. Add chopped onions and sauté until translucent.
5. Add ginger-garlic paste and sauté till the raw aroma fades.
6. Add chopped tomatoes. Cook for 3–4 minutes.
7. Stir in the ground kadai masala and sauté until the mixture thickens and oil releases from the sides.

**Build the Curry:**

8. Add julienned capsicum and sauté for 3–4 minutes.
9. Add slit/chopped green chilies and water. Mix well.
10. Cook till capsicum is half-cooked.
11. Add salt and garam masala. Mix thoroughly.
12. Add pureed tomatoes and cook for 9–10 minutes, till the masala turns glossy and thickens again.

**Add Final Ingredients:**

13. Add paneer cubes. Stir gently to coat with the masala.
14. Mix in crushed kasuri methi, julienned ginger, and chopped coriander.
15. Optionally add cream and stir gently.

**Serving Suggestions:**

16. Serve hot with roti, naan, jeera rice, or paratha.
17. Garnish with extra coriander leaves and ginger julienne.
18. You can use leftover Kadai Paneer to make grilled sandwiches, wraps, or pizza toppings!