**Paneer Bhurji**

Prep time: 5 Min Cook time: 15 Min

**Ingredients:**

* 250g paneer, crumbled coarsely
* 2 medium tomatoes, chopped
* 1 onion, finely chopped
* 3 tbsp oil
* ½ tsp jeera (cumin) seeds
* 1 tsp ginger-garlic paste
* 1 green chili, chopped
* ¼ tsp turmeric powder (haldi)
* ½ tsp red chili powder
* ½ tsp coriander powder (dhaniya powder)
* ½ tsp garam masala
* Low sodium salt (to taste)
* 3 tbsp fresh coriander leaves (dhaniya), chopped

**Instructions:**

**Heat Oil & Sauté Onions:**

1. Heat oil in a pan over medium heat.
2. Add jeera seeds; once they crackle, add chopped onions.
3. Sauté until onions turn translucent.

**Cook the Masala:**

1. Add ginger-garlic paste and chopped green chili. Sauté for a few seconds.
2. Add chopped tomatoes and cook until soft and mushy.

**Add Spices:**

1. Stir in turmeric, red chili powder, coriander powder, and garam masala.
2. Mix well and sauté for a few seconds on medium heat.

**Cook Paneer:**

1. Add crumbled paneer and mix well to combine with the masala.
2. Cook for 1 minute on low heat.

**Garnish & Serve:**

1. Garnish with freshly chopped coriander leaves.
2. Serve hot with roti, paratha, or as a filling for sandwiches or wraps.