**Paneer Masala**

Prep time: 15 Min Cook time: 20 Min

**Ingredients:**

* 250g paneer, cut into cubes
* 1 onion, chopped
* 1 cup fresh tomato puree
* 1 tbsp ghee
* 1 tsp jeera (cumin) seeds
* 2 tej patta (bay leaves)
* 1-inch cinnamon stick
* 2-3 cloves
* 2 green cardamoms
* 1 tsp ginger-garlic paste
* ½ tsp turmeric powder (haldi)
* 2 tsp red chili powder
* ½ tsp coriander powder (dhaniya powder)
* ¼ tsp cumin powder (jeera powder)
* ½ cup curd, whisked
* ¼ tsp garam masala powder
* ½ tsp kasuri methi, crushed
* low sodium salt (to taste)
* Fresh coriander leaves for garnish

**Instructions:**

**Prepare the Base:**

1. Heat ghee in a pan over medium heat.
2. Add jeera seeds, tej patta, cinnamon, cloves, and cardamoms. Let them crackle.

**Cook the Masala:**

1. Add chopped onions and sauté until golden brown.
2. Add ginger-garlic paste and sauté until fragrant.
3. Stir in turmeric, red chili powder, coriander powder, and cumin powder. Mix well.
4. Add tomato puree and cook until the oil starts separating.

**Simmer the Gravy:**

1. Add 1 cup water, lower the flame, and slowly stir in the whisked curd. Mix well.
2. Season with salt and let it simmer for 5 minutes.

**Add Paneer & Final Touches:**

1. Add paneer cubes and cook for 2 minutes.
2. Stir in garam masala and crushed kasuri methi. Cook for another 2 minutes.

**Garnish & Serve:**

1. Garnish with freshly chopped coriander leaves.
2. Serve hot with chapati, naan, or steamed rice.