**Palak Paneer**

Prep time: 15 Min Cook time: 25 Min

**Ingredients:**

* 250g spinach, rinsed
* 200g paneer, cut into cubes
* 1 tomato, roughly chopped
* 1 onion, finely chopped
* 1 tsp garlic, chopped (divided)
* 1 tsp ginger, chopped
* 1 green chili
* 1 tbsp oil
* 1 tsp garam masala
* ½ tsp turmeric powder (haldi)
* ½ tsp red chili powder
* Low sodium salt, to taste
* 2 tbsp cream
* 1 tsp kasuri methi, crushed
* ½ tsp lemon juice

**Instructions:**

**Blanch the Spinach:**

1. Bring a pot of water to a boil, add a little salt and the spinach leaves. Boil for 3 minutes.
2. Remove and immediately transfer to ice-cold water to retain the color.

**Prepare the Spinach Puree:**

1. In a blender, add the blanched spinach, tomato, ½ tsp garlic, ginger, and green chili.
2. Blend into a smooth paste. Set aside.

**Cook the Base:**

1. Heat oil in a pan over medium heat.
2. Add the remaining ½ tsp garlic and sauté for a minute.
3. Add chopped onions and cook for 2-3 minutes until translucent.

**Cook the Spinach Gravy:**

1. Pour in the spinach puree and mix well.
2. Add ½ cup water, cover, and let it cook for 10 minutes on medium heat, stirring occasionally.
3. Add garam masala, turmeric powder, red chili powder, and salt. Mix well and cook for 1 more minute.

**Garnish & Serve:**

1. Stir in the cream, then gently add the paneer cubes. Let it simmer for 3-4 minutes.
2. Remove from heat and mix in lemon juice and kasuri methi.
3. Serve hot with roti or steamed rice.