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Paneer Makhani



Paneer jalfrezi



Paneer & Fig Pizza

paneer butter masala

paneer butter masala



Paneer And Farro Casserole

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Paneer Makhani



Ingredients

- 1 cup cubed paneer (Indian Cottage cheese)
- 1 medium onion, skinless
- 1 clove garlic
- 1 teaspoon grated ginger
- 1/2 teaspoon turmeric powder
- 1 teaspoon coriander powder
- 1 teaspoon cumin powder
- 2 teaspoons Tomato Paste, mixed thoroughly in a cup of water
- 2 teaspoons kasuri methi (dried fenugreek leaves)
- 1/2 cup heavy whipping cream
- salt to taste
- 1/2 teaspoon sugar
- 1 teaspoon canola oil
- 2 teaspoons Kashmiri mirch (Kashmiri Red Chilli Powder)

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Instructions:

- Heat the oil in a pan
- Grate the onion and the garlic into it
- Add the grated ginger as well
- Let it saut for 2 mins
- Add in the turmeric powder, coriander powder, cumin powder and kashmiri mirch and saut for a couple more minutes
- Add the kasuri methi and the tomato paste mixed in water
- Add some more water if required
- When it starts to boil, add the salt and paneer cubes
- Let it cook in the gravy for a couple of minutes
- Add the cream and sugar and mix well
- Dont let it boil after you have added the cream, just simmer for 15 minutes or so.