



## Mughlai Paneer

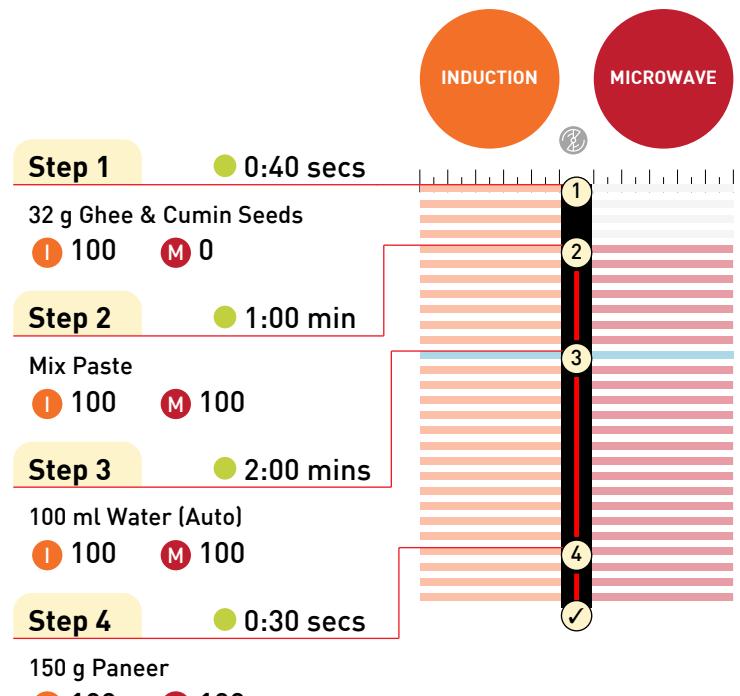
### Cooking Time

On2Cook: 4:10 mins Normal Cooking: 12:30 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

### Ingredients

32 g	Ghee & Cumin Seeds
30 g Ghee, 2 g Cumin seeds	
130 g	Mix Paste
	100 g Onion, 10 g Green Chilli
	10 g Cashew Nuts, 3 g Garam Masala
	4 g Salt, 5 g Sugar, 20 g Curd



Total Output:  
400 g