



## Matar Paneer

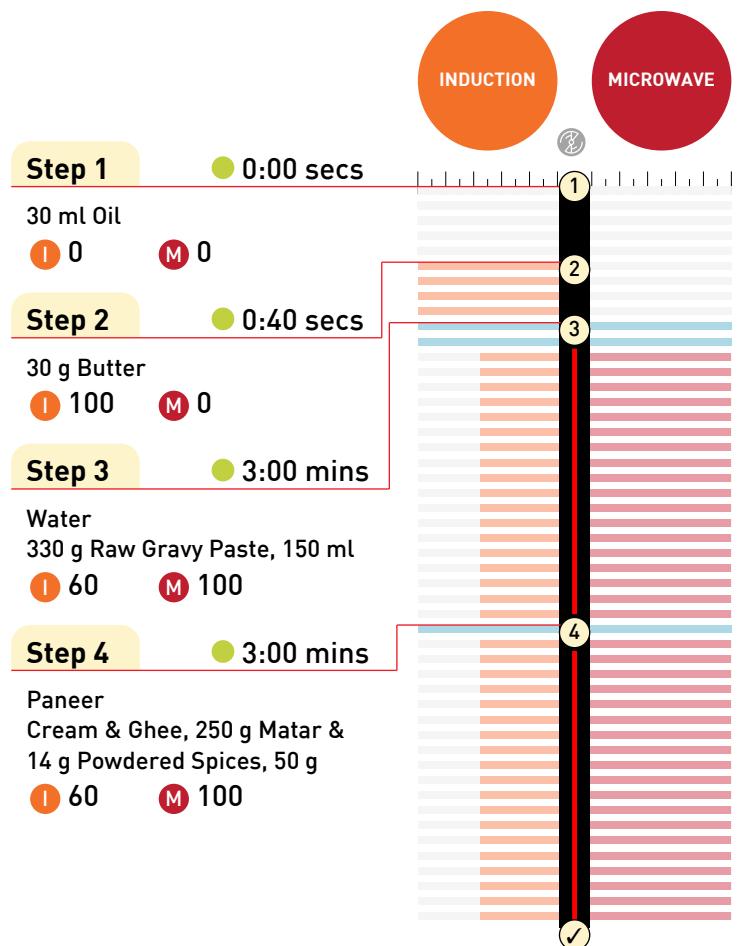
### Cooking Time

On2Cook: 6:40 mins Normal Cooking: 35 mins

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

### Ingredients

30 ml	Oil
30 g	Butter
330 g	Raw Gravy Paste
	250 g Tomato, 40 g Cashew
	20 g Melon Seeds
	10 g Kashmiri Red Chilli Powder
	5 g Salt, 5 g Green Chilli
150 ml	Water
14 g	Powdered Spices
	1 g Kasuri Methi
	3 g Green Cardamom Powder
	10 g Sugar
50 g	Cream & Ghee
	30 g Cream, 20 g Ghee



Total Output:  
700 g