

Saag paneer recipe.

2 bunches spinach, roughly chopped

- * 1 bunch fenugreek leaves, roughly chopped
- * 1 tablespoon canola oil
- * 1/2 pound paneer, cubed
- * 2 tablespoons canola oil
- * 1 teaspoon cumin seeds
- * 1 onion, thinly sliced
- * 1 teaspoon grated fresh ginger
- * 3 cloves garlic, minced
- * 1 tomato, diced
- * 2 teaspoons garam masala
- * 1/2 teaspoon ground turmeric
- * 1/2 teaspoon cayenne pepper
- * 1/2 cup heavy whipping cream

* Bring a large saucepan of water to a boil. Cook spinach and fenugreek in the boiling water until wilted, about 3 minutes. Drain well and transfer to a food processor. Puree until finely chopped, about 5 pulses.

* Heat 1 tablespoon canola oil in a large skillet over medium heat. Fry paneer cubes, stirring constantly, until browned on all sides, about 5 minutes. Set aside.

* Heat 2 tablespoons canola oil in the skillet and fry the cumin seeds until lightly toasted and aromatic, about 3 minutes. Add onion; cook and stir until onion begins to soften, 4 to 5 minutes. Stir in ginger, garlic, tomato, garam masala, turmeric, and cayenne pepper; cook and stir until tomatoes break down and onions are translucent, about 10 minutes.

* Stir in spinach and fenugreek, cream, paneer cubes, and salt to taste. Cover and cook for 15 minutes, stirring occasionally.

- * salt to taste