

## Mutter Paneer

### Ingredients

Serves 2

2 tablespoons oil or ghee  
Half tspoon cumin seeds  
1 medium sized onion finely chopped  
1 tsp garam masala  
1 tsp cumin powder  
Half tsp ginger garlic paste  
4 tablespoons all purpose sause  
100ml water  
150 g green peas  
150 g paneer chopped into cubes  
1 tablespoon resh corriader leaves chopped  
Half tspoon salt

### Method

Heat oil in a pan  
Add the cumin seeds fry for approx 10 seconds  
Add the chopped onions and fry for a couple of minutes  
Add the garam masala and cumin powder, fry for 30 seconds  
Stir in the ginger garlic paste and fry for 10 seconds  
Add the all purpose sauce stir well  
Add the water and green peas. Cover with a lid and cook for 3 mins  
Add the paneer. Cook for 5 minutes without a lid. Medium flame  
Add salt and fresh corriander  
Simmer for 2 minutes

Serve with rice or Naan