

## Palak Paneer

### Ingredients

Preparation time 20 minutes

- 1 medium sized onion finely chopped
- 2 tbl oil or ghee
- 1 tsp corriander powder
- 1 tsp cumin powder
- 1 tsp garam masala
- 1 tsp ginger garlic paste
- 2 medium sized tomatoes finely chopped
- 2 tbl all purpose sauce
- 1 bundle of spinach
- quarter tsp nutmeg powder
- 1 tsp crushed methi leaves
- 2 drops kewda water
- 50ml cream
- 200 gms paneer cubed

Add during the first part of the recipe

Add at the end of the recipe

### Method

First boil approx 2 liters of water in a pan, add the washed spinach and cook for a couple of minutes. Let it cool down and puree the spinach in a blender

Heat oil in a pan add the chopped onions.

Fry for a couple of minutes

Add the dry spices fry for about 20 seconds

Add the all purpose sauce and tomatoes fry for a couple of minutes

Add the spinach and let it cook till the oil begins to surface - approx 5 minutes

Add the paneer mix in gently.

Add the nutmeg powder, kewda water and methi leaves. Cook for a minute

Add cream

Garnish with grated paneer and fresh corriander - optional

Serve with rice or naan/roti/chapati