

SANDHYA's KITCHEN: Recipe Guide

Saag Paneer

INGREDIENTS

1 Cup Paneer (*1' Cubes*)
4 Cups Spinach (*Frozen*)
2 Cloves Garlic
¼ Cup Tomato Puree
¼ Cup Cream / Half-n-Half
½ Tsp Lime Juice
1 Tbsps Ghee
½ Tsp Cumin Seeds
¼ Tsp Fenugreek Seeds
¼ Tsp Red Chili Flakes
¼ Tsp Cardamom Powder
Salt to taste

COOKING

- ✓ Heat Ghee in a skillet, when hot add Cumin Seeds
- ✓ As soon as it changes color add Fenugreek Seeds, Chili Flakes & Garlic
- ✓ Sautee for a few seconds, add Tomato Puree & Frozen Spinach, let cook for 5-7 mins
- ✓ Cool mixture & blend... add water to adjust consistency
- ✓ Pour back in skillet & heat on medium... add Cardamom Powder, Cream & diced Paneer
- ✓ Season with Salt & finish with a squeeze of Lime Juice

Serve warm...