



Palak Paneer

Tell the story of the recipe...

Ingredients

How many servings?

150 gms Cottage cheese

150 gms Spinach

1 Green chilly

4 Medium sized tomatoes

2 Bay leaves

4-5 Black pepper kernels

Salt

Garam masala - Everest Garam masala

Mustard Oil for cooking

Steps

How long to cook?

1 Grind washed green chilly, spinach & tomatoes

2 In an iron wok, add 1 tbsp mustard oil & set it on gas stove. Once oil is hot add bay leaves, black pepper kernels

3 Now, add spinach-tomatoes paste to wok. Cover with lid & let it cook for 15mins.

4 Once it starts to get dry & leave oil, add 2 tsp garam masala n saute.

5 Now add cottage cheese triangle pieces to it &

6 Add salt to taste & let it come to boil. Turn gas stove to simmer & stand the curry for another 10mins

7 Turn off gas stove. Serve hot with chapati.