

Palak Paneer

Indian · Main Course · Medium · 40 min total · Serves 4

Creamy North Indian dish of fresh paneer cheese cubes in vibrant spiced spinach sauce.

Ingredients

- 14 oz paneer (cubed)
- 1 lb spinach (fresh)
- 1 medium onion (diced)
- 3 cloves garlic (minced)
- 1 inch ginger (grated)
- 2 green chili (slit)
- 1 tsp cumin seeds
- 0.5 tsp garam masala
- 2 tbsp ghee
- 2 tbsp heavy cream (optional)
- 0.75 tsp salt

Method

1. Blanch spinach 2 min, ice bath, drain. Blend into purée.
2. Heat ghee. Add cumin seeds until sizzle. Add onion, cook until golden.
3. Add garlic, ginger, chili. Sauté 2 min.
4. Pour spinach purée, add salt and garam masala. Simmer 10 min.
5. Add paneer cubes, simmer 5 min. Swirl in cream. Serve with naan.

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