



## Ingredients

- 1 Onion (Sliced)
- 3 Tomato (Chopped)
- 0.5 Inch Ginger (Chopped)
- 6 Cloves Garlic
- 1 Tablespoon Butter
- 1 Teaspoon Coriander Powder
- 0.5 Teaspoon Red Chilli Powder
- 0.5 Teaspoon Kasuri Methi
- 200 gms Paneer (Cubes)
- 1 Cup Water
- 1 gm Salt (To Taste)

## Zubereitung

1. Pressure cook together 1 onion, 3 tomatoes, 0.5 inch ginger and 6 cloves of garlic with ½ a cup of water. Cool and blend into a smooth paste.
2. Heat 1 Tsp butter in a pan. Add 1 Tsp coriander powder, 0.5 Tsp red chilli powder, 0.5 Tsp kasuri methi and the 200 gms paneer cubes. Sauté for a few minutes
3. Add the onion-tomato paste, ½ cup water and salt to the paneer. Bring to a boil and simmer for 5 minutes. Then, add 2 tablespoons of cream and let it simmer for 2 minutes. What makes Shahi Paneer Recipe a standout dish? Soft and succulent Paneer takes the spotlight, embraced in a luscious blend of cream, and aromatic spices. Kasuri Methi adds its special touch, creating a symphony of flavours that elevate the Shahi Paneer Ingredients to a culinary masterpiece. Get ready to indulge in a dish that adds a touch of grandeur to your family celebrations, making every bite a moment worth savoring.

### Nährewerte an

Carbohydrates	7.48 g
Energy	210.82 kcal
Fats	15.36 g
Protein	11.45 g

⌚ 45 Minutes

⊕ 4 Servings