



## Smoky Shahi Paneer Recipe

### Ingredients

- 1 Onion
- 3 Tomato
- 0.5 Inch Ginger (Chopped)
- 6 Cloves Garlic
- 1 Teaspoon Butter
- 1 Teaspoon Coriander Powder
- 0.5 Teaspoon Red Chilli Powder
- 0.5 Teaspoon Kasuri Methi
- 200 gms Paneer (Cubes)
- 1 Cup Water
- 3 Tablespoons Cream
- 1 Teaspoon Ginger (Cut Into Juliennes)
- 2 Green Chillies (Slit)
- 1 Teaspoon Oil
- 0.5 Green Capsicum
- 0.5 Yellow Capsicum
- 1 Pinch Salt (To Taste)
- 1 Tablespoon Coriander Leaves (Chopped)

### Zubereitung

1. Prepare ingredients as mentioned in the list.
2. Pressure cook together onions, tomatoes, ginger and garlic with  $\frac{1}{2}$  a cup of water. Cool and blend into a smooth paste
3. Heat butter in a pan. Add coriander powder, red chilli powder, kasuri methi and the paneer cubes. Sauté for a few minutes
4. Add the onion-tomato paste,  $\frac{1}{2}$  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.
5. Heat oil in a frying pan, add the green and yellow capsicum and stir fry on high flame for 2-3 minutes. Allow to char a bit on the edges. Add this to the Shahi Paneer
6. Garnish your dish with the remaining cream, ginger juliennes, coriander leaves and green chillies. Serve hot

#### Nährwerte an

Carbohydrates	9.85 g
Energy	244.53 kcal
Fats	17.89 g
Protein	12.04 g

🕒 54 Minutes

⊕ 4 Servings