



Smoky Shahi Paneer Recipe

Ingredients

- Onion
- Tomato (Medium, Chopped)
- 1/2 1/2 Inch Ginger (Cut Into Strips)
- Cloves Garlic (Chopped)
- Teaspoon Oil
- Teaspoon Coriander Powder
- 1/2 1/2 Teaspoon Red Chilli Powder
- 1/2 1/2 Teaspoon Kasuri Methi
- gms Paneer
- Cup Water
- Tablespoons Cream
- Teaspoon Ginger (Cut Into Strips)
- Green Chillies (Slit)
- Teaspoon Oil
- 1/2 1/2 Green Capsicum
- 1/2 1/2 Yellow Capsicum (Chopped)
- Pinch Salt (To Taste)
- Tablespoon Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list.
2. Pressure cook together onions, tomatoes, ginger and garlic with ½ 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, 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.
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

Nutrition

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

54 Minutes

4 Servings