



Palak Paneer Recipe (Homestyle Palak Paneer Ki Sabji)

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Oil
- Teaspoon Cumin Seeds
- Onion
- Teaspoon Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- gms Spinach
- Cups Water
- Pinch Salt (To Taste)
- Green Chillies (Slit)
- 1/2 1/2 Teaspoon Turmeric Powder
- Teaspoon Dry Red Chillies
- gms Paneer
- Inch Ginger (Cut Into Strips)

Instruction

1. Boil 500 g spinach in 1 cup of water till the leaves wilt. Drain the water and grind the spinach leaves into a fine paste. Keep it aside.
2. Heat 2 Tbsp oil in a karahi, add 1 Tsp cumin seeds and when they splutter add 2 chopped onions and fry till golden brown. Add 1 Tsp ginger garlic paste and fry for 5 minutes. Now add 2 tomatoes and sauté till soft.
3. Add 2 green chillies, 0.5 Tsp turmeric powder and 1 Tsp red chilli powder. Fry for a minute, till the masalas are well mixed.
4. Add the pureed spinach and the remaining 1 cup of water along with 1 sachet of MAGGI Masala ae Magic. Mix well, cover and cook for a minute on low flame. Add the paneer pieces, mix well and simmer for 5 minutes. Add salt to taste. Garnish the dish with ginger juliennes. Serve hot Our Palak Paneer Recipe, with its hearty yet nutritious profile, remains a culinary testament to the organic goodness of the land and its people, embodying the essence of Punjab's rich cultural heritage. Over time, Palak Paneer Ingredients have transcended regional borders, becoming a beloved vegetarian delight appreciated across the Indian subcontinent and beyond. Its wholesome combination of leafy greens and creamy paneer has made it a go-to dish for vegetarians and non-vegetarians alike.

Nutrition

Carbohydrates	12.48 g
Energy	330.46 kcal
Fats	24 g
Protein	16.67 g

55 Minutes

4 Servings