



Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 500 gms Spinach
- 2 Cups Water
- 2 Tablespoons Oil
- 1 Teaspoon Cumin Seeds
- 1 Teaspoon Ginger-Garlic Paste
- 2 Onion (Chopped)
- 2 Tomato (Chopped)
- 2 Green Chillies (Slit)
- 0.5 Teaspoon Turmeric Powder
- 1 Teaspoon Red Chilli Powder
- 250 gms Paneer (Cut Into ½ Inch Cubes)
- 1 Pinch Salt (To Taste)
- 1 Inch Ginger

Zubereitung

1. Boil the spinach in 1 cup of water till the leaves are wilted. Drain the water and grind the spinach leaves into a fine paste. Keep it aside.
2. Heat oil in a karahi, add cumin seeds and when they splutter add ginger and garlic and sauté for a minute.
3. Add chopped onions and fry them till golden brown. Now add the tomatoes and sauté till soft.
4. Add green chillies, turmeric powder and red chili powder. Fry for a minute till the masalas are well mixed.
5. Add pureed spinach and the remaining 1 cup of water and MAGGI Masala ae Magic.
6. Mix well, cover and cook for a minute on low flame.
7. Add the paneer cubes and cook till the mixture comes to a boil.
8. Adjust salt to taste. Turn off the flame and garnish with ginger juliennes. Serve hot with rotis.

Nährwerte an

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

🕒 62 Minutes

⊕ 4 Servings