



## Matar Paneer Recipe

### Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Oil
- Onion (Chopped)
- Teaspoon Ginger-Garlic Paste
- Tomato (Chopped)
- 1/2 1/2 Teaspoon Turmeric Powder
- 1/2 1/2 Teaspoon Red Chilli Powder
- Teaspoon Coriander Powder
- gms Peas (Shelled)
- gms Paneer (Cut Into Cubes)
- Cups Hot Water
- Pinch Salt
- Tablespoons Coriander Leaves (Chopped)

### Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat oil In a pressure cooker, add chopped onions and fry till golden brown. Add ginger garlic paste and fry for 5 minutes. Now add the tomatoes and sauté till soft.
3. Add turmeric powder, red chilli powder and coriander powder. Fry for another minute. Add peas and sauté for 2-3 minutes. Then, add the paneer cubes, water, MAGGI Masala ae Magic and salt to taste. Mix well.
4. Cover the pressure cooker and cook for 2 minutes after the first whistle.
5. Garnish with coriander leaves and serve hot.

### Nutrition

Carbohydrates	16.25 g
Energy	373.64 kcal
Fats	26.29 g
Protein	18.99 g

52 Minutes

4 Servings