

PANEER KHADA MASALA

Ingredient	Quantity	Unit
Paneer	300	Grams
Black peppercorns	2	Grams
Bayleaf	1	Grams
Green Cardamom	2	Grams
Whole Cumin	3	Grams
Chopped Garlic	50	Grams
Diced Onion	40	Grams
Crushed coriander seeds	10	Grams
Yoghurt	100	Grams
Turmeric	5	Gram
Degi Chilli Powder	30	Grams
Coriander powder	20	Grams
Chopped Coriander Leaves	For	Garnishing
Salt	To	Taste
Diced Green Capsicum	40	Grams
Diced Tomato	40	Grams
Dry Red Chillies	2	Grams
Tomato Puree	150	ml

Method:

1. In a pan, add the oil and heat it.
2. Add the crushed coriander seeds and dry red chillies and wait for the coriander to crackle.
3. Add the garlic and sauté until brown.
4. Add the chili powder, turmeric and coriander powder and mix.
5. Add the diced tomato, onion and capsicum and sauté.
6. Add the yogurt and tomato puree.
7. Cook it on a slow flame and tomato puree is fully cooked and oil comes on top of the gravy.

8. Add the paneer and cook for about 7-8 mins til the paneer becomes soft.
9. Season with salt.
10. Garnish with chopped coriander leaves and serve hot.