

Saag Paneer

Recipe by Chef Surendra Rawat

Servings: 4-6 people

Ingredients:

1. 250 gm paneer (Indian cheese), cut into small cubes
2. 2 medium onions, chopped
3. 2 medium tomatoes, puréed
4. 1 teaspoon cumin seeds
5. 2 teaspoon salt
6. 1/2 teaspoon chili powder
7. 1 teaspoon garlic and ginger paste
8. 1/2 teaspoon Kitchen King powder
9. 1/2 teaspoon turmeric powder
10. 500 gm fresh spinach leaves (use as a puree or chopped, your choice)
11. 1 cup cream
12. 3 tablespoons ghee (clarified butter)



Instructions:

1. Heat oil in a pan and add cumin seeds. Let them sizzle for a few seconds, just like I do in my kitchen!
2. Add chopped onions and cook until they are golden brown. I like to take my time with this step, as it brings out the natural sweetness in the onions.
3. Add garlic and ginger paste, salt, chili powder, Kitchen King powder, and turmeric powder. After a minute, add puréed tomatoes. Mix well, just like I do when I'm cooking for my guests!
4. Cook the mixture for 5-7 minutes until the tomatoes are well combined. This is where the magic happens, and the flavors start to meld together!
5. Add fresh spinach leaves (pureed or chopped) to the mixture and cook until they are wilted. I love using fresh spinach for this recipe, as it gives it such a vibrant flavor!

6. Add paneer cubes to the mixture and stir gently. Be careful not to break the paneer, as it can be delicate.

7. Add cream and ghee to the mixture. Stir well, and let the creaminess of the dish shine through!

8. Reduce heat and let the mixture simmer for 5-7 minutes until the paneer is coated with the spinach sauce. This is the final step, and it's where the dish comes together in all its glory!

9. Serve hot and enjoy!

Tips from Chef Surendra Rawat:

1. Use fresh spinach leaves for the best flavor and texture.
2. Adjust the amount of chili powder to suit your taste.
3. You can add other spices like cinnamon, cardamom, or nutmeg for extra flavor.
4. Serve Saag Paneer with naan, roti, or rice for a delicious meal.