



## Paneer Masala



### Ingredients:

- 200 grams paneer, cubed
- 1 large onion, finely chopped
- 2 cloves garlic, minced
- 1 inch piece ginger, minced
- 1 tomato, chopped
- 1 teaspoon cumin powder
- 1 teaspoon coriander powder
- 1/2 teaspoon red chili powder
- 1/2 teaspoon garam masala
- 1/4 teaspoon turmeric powder
- 1 bay leaf
- 1 clove
- 1 cardamom pod
- 1 cup water
- 2 tablespoons vegetable oil
- Salt to taste

## Method:

- **Sauté spices:** Heat oil in a pan over medium heat. Add the bay leaf, clove, and cardamom pod. Sauté for a few seconds until fragrant.
- **Cook onions:** Add the chopped onions and cook until softened and golden brown.
- **Add ginger and garlic:** Stir in the minced ginger and garlic, and cook for another minute until fragrant.
- **Add tomatoes:** Add the chopped tomatoes and cook until they break down and form a thick paste.
- **Add spices:** Stir in the cumin powder, coriander powder, red chili powder, garam masala, and turmeric powder. Cook for another minute.
- **Add water:** Pour in the water and bring the mixture to a boil. Reduce heat to low and simmer for 10-15 minutes, or until the gravy has thickened.
- **Add paneer:** Add the cubed paneer to the gravy and simmer for another 5-7 minutes, or until the paneer is heated through.
- **Season:** Adjust the salt to taste.
- **Serve:** Serve the paneer masala hot with naan, roti, or rice.

Thanks & Regards

Chef Rawat