



Paneer Masala

Serve: 2

Courses: Main Course

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 1 cup paneer.
- 2) 2 tbsp Figaro Pure Olive Oil.
- 3) 1 large onion, finely chopped.
- 4) 1 tsp ginger-garlic paste.
- 5) 2 tsp coriander powder.
- 6) 1 tsp garam masala.
- 7) 1 and 1/2 tsp red chilli powder.
- 8) 1 pint tomato puree.
- 9) 1 tsp kasoori methi.
- 10) Salt, to taste.
- 11) Coriander leaves, for garnishing.

Methods:

Step 1: Heat the olive oil in a pan. Add finely chopped onions and sauté till light golden in colour.

Step 2: Add ginger-garlic paste, coriander powder, garam masala and red chilli powder and mix well. Allow it to cook it for 2 mins.

Step 3: Add tomato puree, sugar and salt. Cook for 5 mins.

Step 4: Add water and kasoori methi. Mix well.

Step 5: Finally, add paneer, mix and cook on medium heat for 3-4 mins.

Step 6: Garnish it with chopped coriander leaves. Serve with rice or roti.

THANK YOU

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