

# Paneer Masala



I could not have made this recipe any simpler! Ready in 30

minutes.

If you want to make your own homemade Paneer, use [this recipe](#).

## **Ingredients**

4 medium/small onions

sunflower/vegetable/rapeseed oil

2 large tomatoes, roughly chopped

A thumb-sized piece of ginger, finely chopped

4 garlic cloves, finely chopped

5 tbsp natural yoghurt

300g paneer, chopped into large cubes

1 tsp cumin seeds

1 tsp salt

1 tsp turmeric powder

1 tsp garam masala

1 tsp chilli powder

1 tbsp fenugreek leaves

1 tsp honey

## **Method**

– Add 2-3 tbsp oil to a large pan and heat. Add cumin seeds and onion and cook for 8-10 minutes until golden brown.

– Add the ginger, garlic and let sizzle for another minute.

– Add the tomatoes, and 100ml of boiled water. Stir through, cover and cook on low heat for another 10 minutes.

– Add salt, turmeric powder, chilli powder, garam masala, and fenugreek leaves, and mix through.

– Turn the heat off and add 100ml or room temperature water. Add the yoghurt whilst the heat is off.

– Turn up the heat, add the honey and cook for a further 10 minutes.

– Add the paneer, mix well, and cook for another 5 minutes.

– If you like, you can serve with some roughly chopped, fresh

coriander on top.

You can then serve this with Onion Pilau, Plain Rice, or Chapatis.