

Palak Paneer- Spinach curry with cheese

Recipe from Virginia Best



Ingredients:

2 Tablespoons ghee or oil
2 onions
2 cloves garlic
½ green chilli (optional)
2 teaspoons grated fresh ginger
2 Tablespoons garam masala
1 teaspoon salt
4 large fresh tomatoes, or a tin of tomatoes
Big bunch of silverbeet and spinach leaves
Paneer

What to do:

1. Cut onion and add ghee or oil to a large saucepan. Cook until the onion is starting to turn brown.
2. Meanwhile cut the stalks off the silverbeet and spinach and chop into small pieces. Set aside.
3. Add the garlic, ginger and chilli to onions and stir for 30 seconds.
4. Add the garam masala and salt to onions and stir for another 30 seconds.
5. Add the tomatoes and stir for about 5 minutes until the tomatoes start to break down.
6. Add the spinach and cook until wilted, add a little water if the curry looks too dry or is sticking or burning.
7. Use a stick blender to puree the spinach mix, or you can leave it chunky.
8. Cut the paneer into small cubes and fry in a small frying pan until browned. Add the paneer to the spinach mix.
9. Serve with roti.