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PANEER HANDI [DHABA STYLE]



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Ingredients:

200gms Paneer (cut into cubes)
½ cup Yogurt (beaten)
1 Onion (sliced)
2 Tomatoes (finely chopped)
3 Green chillies (chopped)
2 tsp Ginger-garlic paste
½ tsp Turmeric powder
1 tsp Coriander powder [dhania]
1 tsp Pepper powder
1 tsp Red chilly powder
1 tsp Garam masala powder
1 Bay leaf [tej patta]
1 tbsp Fresh cream
2 tsp Coriander leaves (chopped)

2 tbsp Oil

Salt to taste

Method:

Heat 1 tbsp of oil in a pan. Fry the paneer cubes for 2-3 minutes till they turn light brown on medium flame. Remove and keep it aside. Heat 1 tbsp oil in the same pan and season with a bay leaf. Now add the onions and fry for 3-4 minutes till it turns golden brown. Add ginger-garlic paste and green chillies. Fry for about 2 minutes. Then add chopped tomatoes, salt, red chilly powder, turmeric powder, coriander powder, pepper powder, garam masala powder one by one and stir fry for 2-3 minutes on a medium flame. Now add the beaten yogurt to it and keep stirring continuously for about a minute. Add 1 cup of water and bring the gravy to boil. Now add the fried paneer cubes to it. Mix well and simmer for 5 minutes on a low flame. Now add the fresh cream and garnish with chopped coriander leaves. Serve this delicious dhaba style handi Paneer with rotis.

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PUNJABI CUISINE by: VAISHALI DESHPANDE

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