

MUTTER PANEER MASALA:

From
Samboornam,
Derby



INGREDIENTS:

Paneer 300 gms, 2 tablespoons cooking oil (according to individual preference), 1/2 teaspoon mustard seeds, 2 chopped onions, curry leaves, 1-2 green chilli, chopped coriander leaves, 1 teaspoon ginger- garlic paste, 2-3 medium tomatoes- chopped, 1/2 teaspoon cumin seeds, 1-1.5 coriander powder, 1 teaspoon red chilli powder, 1/2 teaspoon turmeric powder, 100-125 ml water, 350 grams peas (either frozen or fresh), add salt of preferable amount.

PREPARATION:

Step1: Cut the paneer into 2cm cubes and set aside.

Step2: In a warm pan, add the oil, and the cumin and mustard seeds. When the seeds begin to pop, add the onions and chopped curry leaves and green chillies cook until soft and turn into golden brown colour then add ginger- garlic paste.



Step3: Add the tomatoes, chilli, coriander and turmeric powder and cook for 5 minutes.

Step4: Add the paneer pieces and water and bring it into boil then add the peas. Reduce the heat and simmer for 10 minutes. Finally garnish with coriander leaves. Now delicious mutter-paneer masala is ready. Serve warm and can be served with naan bread, chappatti or pilau rice.