



# Arvinda's

*premium spice blends for Indian cooking*



## SAAG PANEER

This dish is also known as Palak Paneer and consists of Indian pressed cheese with spinach.

Paneer can be purchased from an Indian grocery store. For convenience and ease of preparation, use Arvinda's Curry Masala Paste for this recipe.

*(Serves 2-4)*

### Ingredients:

1 cup	paneer, cubed
1	bunch spinach, finely chopped
1	tbsp oil*
1	medium onion, finely chopped*
¼ cup	crushed tomatoes, canned ( <i>unsalted</i> )*
1 ½ tbsp	<b>Arvinda's Curry Masala*</b>
1 tsp	salt ( <i>or to taste</i> )
½ cup	light cream
¼ cup	ground raw almonds OR ground raw cashews ( <i>optional</i> )
1 tsp	sugar
½ cup	water ( <i>add more if necessary</i> )
¼ cup	fresh coriander, finely chopped, to garnish
½ tsp	<b>Arvinda's Garam Masala</b> , to garnish

### ***Time saving tip:***

Substitute ingredients marked with an \* for ½ cup Arvinda's Curry Masala Paste. Recipe is available to download at: [www.arvindas.com](http://www.arvindas.com)

### Method of Preparation:

In a heavy-based pan, heat oil on medium-high and fry onions until caramelized, approximately 10 minutes. Add crushed tomatoes and fry for 2-3 minutes. Add **Arvinda's Curry Masala** and salt. Mix.

**If using Arvinda's Curry Masala Paste:** [In a heavy bottom pan, Add ½ cup **Arvinda's Curry Masala Paste** and heat on medium heat.]

## SAAG PANEER cont'd

Add spinach and cook until wilted. Fold in paneer. Add cream, almonds and sugar. Stir.

Cover and cook for 10 minutes or until the sauce has thickened. Add water. Simmer for another few more minutes. This dish should have a thick, creamy sauce. Garnish with coriander and **Arvinda's Garam Masala**. Serve with Indian flatbreads and rice.