

## Saag Paneer

- 1 tsp olive oil
- 1 lb spinach
- 1 tsp fenugreek
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- 2 Tbsp sunflower oil
- 1/2 tsp cumin seeds
- 3 Tbsp unsalted butter or ghee
- 1 lb paneer cheese cut into small 1" cubes
- 1 large yellow onion
- 2 large tomatoes
- 1 Tbsp ginger garlic paste
- 1/2 tsp garam masala
- 1/2 tsp turmeric
- 1/4 tsp red chili powder
- 1/2 tsp salt
- 1 can unsweetened coconut milk
- 1 tsp fresh mint
- 1/4 cup Greek yogurt



- Prep veggies and put in separate bowls: dice onion and tomatoes, dice paneer cheese, mince 1 inch ginger and 3 garlic cloves if not using ginger garlic paste. Chiffonade the mint.

- In a large deep nonstick skillet, heat spinach over medium high heat olive oil and fenugreek leaves until wilted.

- In a sieve lined with a towel, squeeze out excess moisture from spinach. Put in food processor to chop up.

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- Add sunflower oil to the pan and fry the paneer cubes until lightly browned on 2 sides then remove from pan with a slotted spoon.

- Add in the butter, spices, and onion and cook over medium high heat until softened. If the pan begins to look dry, add more oil to prevent burning.

- Stir in ginger garlic paste and tomatoes. Cook for 5 more minutes over medium low.

- Add in the spinach, coconut milk along with the browned paneer.

- Season to taste and add in mint and yogurt- serve hot with rice and naan!