



Sag Paneer

Prep Time: 5 Minutes

Cooking Time: 25 Minutes

Serves 5

Ingredients:

2 bunches Fresh Spinach , stemmed and shredded

4 Tbsp. Ghee (Indian Clarified Butter)

14 oz. Indian Paneer Cheese , diced in ¼" cubes

6 cloves Garlic , crushed

2 Thai Green Chiles , minced

2 tsp. Garam Masala

.25 tsp. Nutmeg

1 cup Heavy Cream

.25 bunch Fresh Cilantro

Salt to taste

Directions:

1. Place a small amount of water in hot sauté pan and wilt spinach; remove from heat.
2. Fry paneer in ghee until golden brown on all sides. Remove paneer from pan using a slotted spoon.
3. Add ginger, garlic, chiles, and a bit more ghee. Saute for one minute, stirring constantly.
4. Add spinach with liquid and simmer for 10 minutes.
5. Return paneer to pan with garam masala and nutmeg. Simmer for 10 minutes.
6. Add cream, cilantro, and salt to taste. Simmer for five more minutes and serve.