

## **PALAAK PANEER**

*(slightly modified from My Hobbie Lobbie)*

750g spinach, washed and drained  
3 tbsp vegetable oil  
1 tsp cumin seeds  
1 shallot, chopped  
1 1/2 tbsp finely chopped ginger  
1 green chile, whole  
2 tsp coriander powder  
250g Paneer cheese, cut into cubes  
1/2 – 1 tsp garam masala powder  
6 tbsp whole milk  
1-2 tsp lemon juice, or to taste  
Salt, to taste

Blanch the spinach in hot water till wilted. This should take about 3 minutes.

Drain using a colander and run under some cold water till it cools down. This will help maintain its lovely color and will prevent it from cooking any further. Blend it to a smooth paste and set aside.

Heat oil in a large pan. Add the cumin and fry till it is fragrant. Don't let it burn. Add the shallot and let it fry on low heat till it turns soft. This should take about 5-6 minutes. Add the ginger and chile and cook for another minute. Add the coriander powder and salt and cook for 30 seconds.

Add the spinach puree and a tiny splash of water if necessary. The puree should be loose, but not watery. Bring this to a boil and simmer for 3 minutes. Add the garam masala powder, paneer cubes and milk. Stir and cook for a few minutes till the spinach is nice and creamy. Add lemon juice to taste. Serve over rice.