

Chicken Paneer Pasta Recipe

Ingredients:

1. 2 mugs Fusilli pasta
2. 1 bunch of chopped fresh spinach
3. 2 chicken breasts cut into small pieces
4. 250 grams of paneer cut into small cubes
5. 1 cup yogurt
6. 1 cup tomato puree
7. 1/2 cup corn oil
8. 3 cloves fresh garlic sliced thin
9. 1 medium onion cut into small pieces
10. 1/2 tea spoon salt
11. 1 tea spoon black pepper
12. 1 table spoon Kashmiri chili
13. 1 table spoon hot mustard
14. 1 tea spoon dry oregano
15. 1 tea spoon ground cumin
16. 1/2 cup parmesan cheese
17. 1/4 cup mozzarella cheese
18. 2 Table Spoons of lemon juice

Method:

At least 1 hour prior to starting the meal take the 2 chicken breasts, put it in a bowl and marinate it with some salt and black pepper to your liking and 2 tables spoons of lemon juice.

Boil about 5-6 cups of water in a pot. When the water starts boiling put the Fusilli pasta in it and stir it so the pasta does not stick at the bottom. Let the water keep boiling. Stir the pasta from time to time. This pasta takes about 12-15 minutes to cook well.

Side by side start cooking the mix for the pasta. Take a large pan or a wok and put oil in it on high heat. When the oil gets hot put the chopped onion in it and keep stirring till it becomes light brown and you get the burning smell from the onion. At this point put the sliced garlic and keep stirring it for about half a minute. By this time the garlic has roasted. Now put the chicken pieces in the pan and stir it well till the time you see the chicken starts cooking and it changes colour. Now add yogurt, tomato puree and hot mustard in the pan. Mix it well and turn the temperature to medium and cover the pan with the lid. Cook the chicken for about 5 minutes.

After 5 minutes is up, remove the lid. You will see that chicken is cooking in the juices of yogurt and tomato puree. Add salt, black pepper, Kashmiri chili, oregano, ground cumin in the chicken. Mix it well. If the mix becomes dry add about half a cup of water to it. Now add the spinach and blend the chicken and spinach well. Leave the temperature on medium. Cook this for about another 5 minutes with no lid. Slowly the moisture will reduce.

After 5 minutes are over, add Paneer in the pan and mix it well with chicken and spinach blend. At this time reduce the temperature to low heat. Cover the pan with the lid and let it cook for about 5 more minutes. Remove the lid after 5 minutes and stir the whole blend well.

Now take the pasta from the other pot, drain it and mix it with the chicken and paneer sauce. Blend it well and then add Parmesan cheese and mix it well.

Pasta is now ready.

Remove it from the heat and plate the pasta to eat. When you put pasta in the plate, sprinkle some mozzarella cheese on it.

This is the Chicken Paneer Pasta ready to eat. Enjoy!

Chef Pops