

Chilli Paneer recipe

Ingredients:

1. 300 grams of paneer chopped into small cubes
2. 1 medium onion chopped small
3. 1 cup blanched tomato puree
4. 1-1/2 cup butter milk
5. 1 table spoon ginger paste
6. 3 cloves of garlic sliced thin
7. 1/2 tea spoon black pepper
8. 1/2 tea spoon salt
9. 1 tea spoon Kashmiri chili powder
10. 1/2 cup chopped red bell peppers
11. 1/2 cup chopped green bell peppers
12. 1 sliced Jalapeno pepper
13. 1 cup sliced water chestnuts
14. 1 cup of baby corn cut small
15. 1 tea spoon ground cumin
16. 1 tea spoon ground coriander
17. 1 table spoon coriander paste
18. 1/2 cup corn oil

Method:

Take a large saute pan (or a pot). Put oil in it and heat it **on high temperature**. When the oil is hot put chopped onion in it and keep stirring till it becomes light brown and the burning smell comes from the onion. At this time **reduce the heat to medium** and put sliced garlic, ginger paste and coriander paste in the pan and stir it well. When properly blended put tomato puree in it and keep stirring it. Then put salt, black pepper, ground cumin, ground coriander, Kashmiri chili powder and blend it well. At this point add in about a quarter cup of water to keep the mix from getting too dry. Then put red and green bell peppers, Jalapeno

pepper, chestnuts and baby corn. Stir it well and cover it for about 2 minutes to steam.

Now add paneer cubes and butter milk in the pan and stir it well and let the water from buttermilk evaporate and the sauce becomes thick to your liking. It took 8 minutes to reduce to the thickness of sauce we wanted.

Chili paneer is now ready to eat. You can eat it with plain rice, roti, naan or bread of your choice.

If you like to make it extra hot and spicy you can add more Jalapeno or other hot sauce to the curry.

Enjoy.

Chef Pops