

# QUICK PALAK PANEER

## INGREDIENTS

¼ cup olive oil, plus a little extra  
1 red onion, chopped  
2 garlic cloves, minced  
1 green chili, chopped (optional)  
1 medium piece of ginger, grated  
2 teaspoons ground coriander  
1 teaspoon ground cumin  
½ teaspoon red chili powder  
1 pound spinach, washed and any large stems removed  
salt  
1 block paneer cheese or extra firm tofu, cubed

## METHOD

In a large pot heat the oil and then add the chopped onions, garlic, chilies, and ginger until softened. Add the coriander, cumin, and chili powder and stir to mix well before adding the spinach.

Cook until the spinach softens and shrinks, about 5 minutes, and place it all into a blender with the yogurt and water.

In a skillet add just a few tablespoons of olive oil or ghee (clarified butter) and fry the paneer to warm it through. Taste the spinach and add salt if needed. Add to the paneer to heat before serving.