

## Recipe

### Mattar Paneer

## By

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## Ingredients

- Paneer (cubed) - 1 cup
- Frozen peas - 1 ½ cup
- Oil - 3 tsp
- Tomatoes (ground) - ¼ cup
- Curry Masala - 1 ½ tsp
- Salt - as required
- Light cream - 1 cup
- Almonds (ground) - ¼ cup
- Coriander (to garnish) - 1 tbsp
- Garam Masala (to garnish) - ½ tsp

## Preparation

1. Heat a pan on medium heat, add ground tomatoes to it and fry for 2-3 minutes.
2. Add curry Masala and salt to it. Stir and cook for 2-3 minutes.
3. Add peas and cubed paneer to the masala paste and mix well.
4. Add cream and ground almonds and stir again.
5. Cover and cook for 10 more minutes or until the sauce has thickened.
6. Add half a cup of water after the sauce is thickened.
7. Cook for another 8-10 minutes.
8. This dish should have a thick creamy sauce like consistency.
9. Serve in a serving bowl and garnish with Coriander and Garam Masala.
10. You can serve with Roti or rice.

## Serves

4-5 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**