

Creamy Paneer Curry

Indulge in this rich and creamy paneer curry, infused with aromatic spices and a luscious tomato-based sauce. Perfect for a quick weeknight dinner or a cozy weekend meal, this dish is sure to impress!


20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 100g paneer, cubed
- 1 tablespoon oil
- 1 small onion, finely chopped
- 1 small tomato, pureed
- 1/2 teaspoon ginger-garlic paste
- 1/2 teaspoon cumin seeds
- 1/2 teaspoon garam masala
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon red chili powder
- Salt to taste
- 2 tablespoons cream or coconut milk
- Fresh coriander for garnish

Steps

- 1 Heat oil in a pan over medium heat.
- 2 Add cumin seeds and let them splutter.
- 3 Stir in the chopped onion and sauté until golden brown.
- 4 Add ginger-garlic paste and cook for another minute.
- 5 Pour in the tomato puree and cook until the oil separates.
- 6 Add turmeric, red chili powder, and salt; mix well.
- 7 Incorporate the paneer cubes and cook for 5 minutes, gently stirring.
- 8 Pour in the cream or coconut milk, and sprinkle garam masala.
- 9 Simmer for 2-3 minutes, adjusting the consistency with water if necessary.
- 10 Garnish with fresh coriander before serving.