

Vegetarian/Palak Paneer

A: 3T onion, chopped

2T ghee or oil

B: 2# spinach, drained

C: 2T heavy cream

3T tomato, chopped

2t garam marsala

1t cumin

1t salt

D: 1# paneer, cubed

1. Saute (A) until golden brown.

2. Add (B) and cook to paste.

3. Add (C), simmer for 5 minutes.

4. Add (D) and cook 10 more minutes. Serve.

§Id: palak_paneer,v 1.1 2007/03/17 18:44:45 deaven Exp §

