

Paneer Butter Masala (Paneer Makhani)

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-paneer-butter-masala-recipe>

Ingredients:

- 1/2 cup water
- 1/4 cup raw cashews unsalted/
- 2 tablespoons ghee or butter
- 1 1/4 cups masala frozen or thawed onion
- 1 teaspoon Garam Masala
- 1 teaspoon paprika or kashmiri chili, for color
- 3/4 teaspoon salt adjust to taste
- 1/4 teaspoon cayenne adjust to taste
- fenugreek leaves
- kasoori methi
- 14 ounces paneer cubed
- 2 tablespoons heavy cream OR full-fat, unsweetened coconut cream, to taste

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 75 milligrams
4. Fat: 35 grams
5. Fiber: 10 grams
6. Protein: 13 grams
7. SaturatedFat: 15 grams
8. Sodium: 710 milligrams
9. Sugar: 4 grams

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