

Restaurant Style Paneer Tikka Masala

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- 1 cup paneer Bite Size Cubed
- 1 cup greek yogurt
- 1 teaspoon ginger +Garlic Paste
- 1 medium onion chopped
- 1 can diced tomato
- 2 small tomatoes
- 9 roasted cashews or 1 Tbsp Cashew Butter
- 1 tablespoon tomato ketchup
- 2 tablespoons cream or Sour Cream - you can add any
- 1/2 tablespoon honey you can use sugar or sweetener of any kind
- 4 tablespoons olive oil or any light flavorless oil
- 1 bay leaf
- 3 green cardamoms crushed into a fine powder
- 2 cloves crushed into fine powder
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon chili powder
- 1 tablespoon kasuri methi Dry Fenugreek Leaves available in any Indian store.
- 1/2 teaspoon Garam Masala
- salt to taste
- 2 tablespoons greek yogurt
- 1 teaspoon fenugreek leaves Crushed Dry
- 1/2 teaspoon ginger Grated

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 18 grams

3. Cholesterol: 40 milligrams
 4. Fat: 25 grams
 5. Fiber: 3 grams
 6. Protein: 8 grams
 7. SaturatedFat: 9 grams
 8. Sodium: 390 milligrams
 9. Sugar: 11 grams
-

Thank you for visiting our website. Hope you enjoy Restaurant Style Paneer Tikka Masala above. You can see more 20 indian recipe restaurant style paneer tikka masala Deliciousness awaits you! to get more great cooking ideas.