

Instant-Pot Kale Saag Paneer

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/kale-spinach-indian-recipe>

Ingredients:

- 1 cup paneer Approx 25 small bite size cubes -, / Cottage cheese/ Tofu for vegan version
- 1 bunch spinach Organic
- 1 bunch kale Organic
- 4 green chilli
- 3 tomato / crushed
- 1 onion / chopped
- 1/4 cup curd
- 1 1/2 teaspoons Garam Masala
- 1/2 teaspoon turmeric powder
- 1 cinnamon stick
- 1 teaspoon cumin seeds
- 2 tablespoons fenugreek leaves Dried
- 1 tablespoon ginger garlic paste fresh
- salt to taste
- 1 tablespoon ghee / Olive oil vegan version