

PANEER MATAR MASALA | HOW TO MAKE MUTTER PANEER MASALA

Yield: 4 min
Total Time: 55 min

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

Ingredients:

- 1 tablespoon oil
- 1 tablespoon butter
- 1/2 teaspoon cumin seeds
- 1 bay leaf
- 1 inch cinnamon stick
- 3 cloves
- 2 cardamom pods
- 6 red chillies
- 1 tablespoon cashews
- 3 onions medium size, sliced
- 8 garlic cloves chopped
- 3 green chilies slit
- 1 inch ginger chopped
- 1/4 cup cilantro leaves
- 3 tomatoes
- water as needed, maybe a total of 1 to 1.5 cups for the dish
- 3/4 teaspoon salt
- 200 grams paneer cubes
- 1 1/2 cups green peas fresh or frozen
- 1 tablespoon dried fenugreek leaves or Kasuri methi
- 1 tablespoon heavy cream
- 1 tablespoon coriander leaves or Cilantro, chopped
- 1 tablespoon oil
- 1 tablespoon butter
- 1/2 teaspoon cumin seeds
- 1 bay leaf
- 1 inch cinnamon stick
- 3 cloves
- 2 cardamom pods

- 6 red chillies
- 1 tablespoon cashews
- 3 onion medium sliced
- 8 garlic cloves chopped
- 3 green chilies slit
- 1 inch ginger chopped
- 1/4 cup cilantro or Corainder leaves
- 3 tomatoes
- water as needed, may be total of 1 to 1/5 cups for dish
- 3/4 teaspoon salt adjust to taste
- 200 grams paneer cubes
- 1 1/2 cups green peas fresh or frozen
- 1 tablespoon kasuri methi or Dried fenugrek
- 1 tablespoon heavy cream
- 1 tablespoon coriander leaves or Cilantor chopped