

Paneer Butter Masala

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 10 ounces paneer
- 3 tomato
- 1 onion
- 1 clove
- 10 cashews
- 3 butter
- 1 tablespoon oil
- 1 bay leaf
- 1 tablespoon ginger garlic paste
- 1/4 teaspoon turmeric
- 1 teaspoon chilli powder
- 1 teaspoon garam masala powder
- 1 teaspoon coriander powder
- 1 teaspoon salt
- 1/4 teaspoon sugar
- water as needed
- 1/2 cup cream
- 1 teaspoon kasoori methi
- coriander leaves For garnishing, optional

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 30 milligrams
4. Fat: 14 grams
5. Fiber: 2 grams
6. Protein: 3 grams
7. SaturatedFat: 7 grams
8. Sodium: 640 milligrams

9. Sugar: 4 grams

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