

# Matar Paneer (Peas with Paneer)

## Ingredients

110 gm Paneer grated  
75 gm Frozen or fresh peas  
2 small Onions thinly sliced  
2 tsp Finely grated ginger  
3 tsp Tomato Puree  
1 tsp Coriander powder  
½ tsp Cumin seeds  
1 tsp Mustard seeds  
2 tsp Vegetable oil

Salt and Chillies to taste

Fresh coriander leaves for garnishing

## Serves 3 - 4

## Cooking Method

- Heat the oil in pan, add mustard seeds and cumin seeds.
- Add sliced onions & chillies
- Add grated ginger and salt to taste.
- Fry over medium heat till golden brown.
- Add tomato puree and fry for 2 -3 minutes. Add small amounts of hot water whenever the mixtures starts to stick to the pan.
- Add coriander powder and salt to taste.
- Add peas , if using frozen soak them in hot water before adding to pan. Cook for 3 minutes.
- Add Grated paneer and cook for 3 – 5 minutes.
- Garnish with fresh coriander leaves before serving.

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