



Kadhai Paneer

Kadhai paneer is one of the easiest paneer recipes I make. Learn how to make the easiest kadhai paneer, with simple method. Full video, stepwise pictures post

Active Time
10 mins

Total Time
20 mins

Yield
Serves 2

Created by **Serma**
Recipes



How to Make It

- 1. STEP**

Heat oil in a pan/kadai and temper with the coriander seeds. You can crush it roughly or add whole too. Follow by adding ginger and give a quick fry.
- 2. STEP**

Add chopped onion, green chillies slit and fry till onion turns transparent. In goes chopped tomatoes followed by salt. Add all the powders- chilli, coriander seeds, garam masala and turmeric.
- 3. STEP**

Fry till tomatoes turn gooey. Continue frying till oil soaks out and then add the cubed capsicum and fry for 1 minute. The crunchiness and colour should not change.
- 4. STEP**

Add the paneer cubes (paneer cubes should be kept immersed in hot water till use) and crush the kasoori methi within your palms and add it to it. Add 1/2 cup water and mix well. Cook till the masala coats paneer well and the gravy is thick almost dry. Not too dry too. Add the chopped coriander leaves lastly and transfer to the serving dish.

Ingredients

- 1 cup Paneer measured thawed
- 2 Onion cubed
- 3 Tomatoes chopped
- 1 Capsicum cubed
- 1 tablespoon Ginger
- 2 Green chillies
- 1.5 teaspoon Red chilli powder
- 1 tablespoon coriander seeds powder
- 1 teaspoon Garam masala powder
- 1/2 teaspoon Turmeric powder

Comments

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12 days ago
★★★★☆

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Sheetal Mitha
2 days ago

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