

## Ingredients

- 1/4 Cup Desi Ghee
- 100g Roughly chopped Capsicum
- 125g Onion (Roughly chopped)
- 100g Tomato Hybrid-Red (Roughly chopped, gel and seeds removed)
- 200g finely chopped Onion
- 12g Garlic
- 8g Ginger
- 6g Green Chillies
- **Chef's Kadahi Paneer Formula**
- 250g Tomato Hybrid-Red
- **Chef's Khada Masala Formula**
- 4Tbsp Fresh Cream (3+1)
- Paneer 300g (Coarsely Diced)
- 20g Butter
- Additional Chopped Coriander leaves & Ginger juliennes for garnish.



**PREP TIME: 15MINS**  
**COOK TIME: 30MINS**  
**TOTAL TIME: 45MINS**

Due to variations in gas pressure, stove type, and flame intensity, the cooking time may vary.

# KADAHİ PANEER

## Directions

**Before you begin:** Grind garlic, ginger, and green chillies into a paste (1/4 cup add water to grind). Separately, grind 250 grams of tomatoes and mix them with **Chef's Kadahi Paneer Formula**.

**1. Sauté Vegetables:** Heat the Cooker on high flame and add 1 Tbsp of desi ghee. Add coarsely chopped 125g onions and 100g capsicum, and sauté for 2-3 minutes. Reduce flame to low and set aside the sautéed vegetables.

**2. Make Gravy:** Add the remaining 3 tbsp of Desi Ghee and finely chopped onions to the same cooker, put flame on medium, and fry until golden. Add ginger-garlic-green chili paste and fry until light brown. Add tomato paste and cook till oil separates, add 1/2 cup of water, mix, cover the lid, and take 2 whistles on medium flame. Shut the flame off and let the cooker release pressure naturally.

**3. Assemble:** Add roughly vegetables, 3 Tbsp fresh cream, **Chef's Khada Masala Formula**, and mix. Now add paneer cubes and mix gently. Transfer all to a serving bowl.

Garnish with, butter, Julienned ginger, and freshly chopped coriander leaves.

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**Note:** You can prepare the gravy and Sauté the vegetables in advance. And assemble all at the serving time.