

Sag Paneer

2 tablespoons vegetable oil
1 large onion, chopped
pinch of cumin seed
2 cardamom seeds
1 stick of cinnamon
2 or 3 bay leaves
2 whole cloves
1 teaspoon each fresh ginger and garlic
1 small fresh tomato, sliced
1 teaspoon black papper
1/2 pound fresh spinach, chopped
2 teaspoons salt
1 teaspoon cumin powder
1/2 teaspoon turmeric
1 teaspoon ground coriander
1/2 teaspoon garam masala
1 cup whipping cream
1 teaspoon tomato puree
fresh cilantro leaves
Paneer

Instructions:

Heat oil in saucepan and saute chopped onion until light brown. Add cumin seed, cardamom, cinnamon stick, bay leaves, cloves, ginger, garlic, sliced tomato and black pepper and saute about 30 seconds. Add chopped spinach and saute, stirring until it begins to change color. When it goes dark green, it means it is about half cooked and still remains crunchy.

Add salt, cumin, turmeric, coriander powder and garam masala. Mix well with spinach while it is sauteeing. Add cream, tomato puree, cilantro and cubes of cheese (paneer). Cook it well, stirring so it doesn't scorch. When cream boils, cook another 1 1/2 minutes over high heat. Serves 4.

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