

Recipe Name: Palak Paneer Bhurji Recipe - Palak Paneer Bhurji Recipe

Diet Type: Vegetarian

Course: Vegetarian

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 200 grams cheese - pinch	4
• 50 grams spinach - finely chopped	
• 2 green chillies - finely chopped	
• 1 onion - finely chopped	
• 1 tomato - finely chopped	
• 2 cloves garlic - finely chopped	
• 1/2 small Teaspoon cumin	
• 2 tsp red chilli powder	
• 2 tsp garam masala powder	
• 2 tsp mango powder	
• 1 tbsp butter	
• salt - as per taste	
• oil - as per use	

Preparation

- To make the Palak Paneer Bhurji recipe, firstly make paneer.
- You can also buy cheese from outside.
- Steal the cheese and keep it aside.
- Now heat oil in a pan.
- Add cumin seeds and let it crackle.
- After the cumin seeds crackle, add ginger, garlic, green chil.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
320	22	10	20	4	5