

Recipe Name: Nawabi Paneer Curry Recipe - Nawabi Paneer Curry Recipe

Diet Type: Vegetarian

Course: Main Course

Cuisine: Hyderabadi

Quantity: 1 bowl



Ingredients

Ingredient	Quantity
• 300 grams Paneer - cut • 1 tsp lemon juice • salt - as per taste • 1/2 tsp cumin powder • 1/2 tsp chaat masala powder • 1/2 tsp black pepper powder • 1/2 tsp Oil • 1/2 cup coconut - tighten • 6 cashews - soak in hot water • 2 green chillies • 1 inch cinnamon • 2 long • 2 cardamom • 1 tsp cumin • 1/4 cup water • 1 tsp ghee • 2 onions - finely chopped • 6 cloves garlic - finely chopped • 1 inch ginger - finely chopped • 1/2 cup green peas - boil • 1 capsicum (red) - cut • 1/2 cup coriander - Finely chop • salt - as per taste • 1/2 tsp turmeric powder • 1 tsp pepper powder • 1 cup coconut milk • 1/3 cup water	4



Preparation

- To begin making the Nawabi Paneer Curry Recipe, first of all, add cheese, lemon juice, salt, cumin powder, chaat masala powder, black pepper powder and oil to a mixing bowl.
- Mix and keep aside for 20 minutes.
- Heat oil in a skillet.
- Add paneer to it and cook till it turns golden brown from both the sides.
- Once cooked, take it out separately.
- Now to make curry, firstly put coconut, cashew, green chilli, cinnamon, long, cardamom, cumin, water in a mixer jar and grind it well.
- Keep it separately.
- Heat ghee in a pan.
- Add ginger, garlic and cook for 10 seconds.
- Add onions and cook till the onion becomes soft.
- It will take 3 to 4 minutes.
- Now add ground spices, salt, turmeric powder, black pepper powder and cook it for 5 minutes.
- After 5 minutes add coconut milk to it and mix well.
- After 1 minute, add peas, capsicum, water, coriander and let it boil.
- Turn off the gas after boiling and add cottage cheese and serve.
- Serve the Nawabi Paneer Curry Recipe with Tawa Paratha and Bundi Raita for dinner.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
350	15	20	25	3	5