

# Shahi Paneer



Shahi Paneer is a popular North Indian vegetarian dish. The word “shahi” means royalty and originated from Mughlai cuisine. In this dish chunks of fresh cheese are cooked in Indian spices and simmered in a rich, creamy gravy.

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## Included in your kit



Ginger &  
Garlic Mix



Paneer



Dry Masala



Shahi Paste



Cashew Puree



Cream



Cilantro



Chili Paste  
(Optional)

## From your kitchen



Pan w/ Lid



Spatula



Measuring Cup

**Ingredients:** Paneer, Onions, Cream, Canola Oil, Cilantro, Garlic, Ginger, Cashews, Cumin (seeds), Coriander (seeds), Turmeric, Cinnamon (ground), Bay Leaves, Coriander (ground), Salt, Cardamom (Green), Cloves, Star Anise, Mace, Peppercorn (Black), Peppercorn (White), Cardamom (Black), Kashmiri Chili, Rose Petals.

**Allergens:** Dairy, Tree Nuts

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## Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

**Optional:** Add chili paste to desired spice level.

2



Increase flame to medium heat. Add paneer from #2 and gently cook for 2-3 min, to desired crispiness.

3



Add dry masala from #3 and stir until the paneer is evenly coated in masala (around 30 sec). Next, Add shahi paste from #4 and cook for 1-2 min, until the oil begins to separate from the mixture.

4



Add cashew paste from #5 and stir until the cashew paste is completely mixed into the gravy (around 1 min).

5



Add  $\frac{3}{4}$  cup water. Mix well, cover with lid and cook for 5-6 min, until gravy thickens.

6



Add cream from #6 and mix for 1-2 min. Lastly, add cilantro from #7 for garnish and serve.