



Roasted Capsicum Paneer Masala with Basmati Rice *(Vegetarian)*

Shubhada Bhide's Recipe

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 Serving: 4 Pax  Prep Time: 20 mins  Cook Time: 40 mins

Ingredients

1 large red onion
3 tomatoes (or 1 canned tomato puree)
1 large red capsicum
4 garlic cloves
1 piece of ginger
4 tbsp oil
4 tbsp butter or ghee
7-8 cashew nuts
4 tsp spice mix of your choice (suggested: chilli power, turmeric, coriander and cumin powder, garam masala)
Half-cup of vegetable stock
Salt to taste
2 tbsp of canned tomato puree
2 tbsp tomato ketchup
4 bowls of cooked Basmati Rice
15 cubes of Paneer (a type of cheese with a creamy texture originating from India)

Instructions

1. Chop the onion finely.
2. Blend tomatoes into a puree (or use canned tomato puree).
3. Roughly dice the red capsicum.
4. Crush garlic and ginger with pestle and mortar, or blend ingredients together to form a fine paste.
5. Add half of the oil and butter to the pan and turn on the heat.
6. Once the pan is hot enough, fry the garlic-ginger paste till fragrant.
7. In a separate pan, add onions and cashew nuts and sauté until they turn golden brown.
8. Blend the fried onions and cashew nuts to form a fine paste before adding the paste back to the pan.
9. Add 1 tbsp of tomato puree. On a low heat, simmer for 2-3 minutes.
10. Mix in the spices and add salt to taste. Simmer gently for another 2-3 minutes.
11. In another pan, add the remaining half of the oil and butter. Once it's hot, roast the diced red capsicums.
12. Transfer the roasted capsicums to the first pan and add vegetable stock and 1 tbsp of tomato puree. Simmer the gravy on a low heat for another 2-3 minutes.
13. Add tomato ketchup and mix well.
14. Cut up Paneer into smaller pieces.
15. Garnish with Paneer and serve with cooked Basmati Rice.