

## **Saag Paneer (Spinach with Indian cheese)**

### **Ingredients**

Spinach (½ large bag of small leaf spinach or 2 bunches if loose – be sure to wash bunches thoroughly to get rid of sand)

14 oz Paneer cheese (Mozzarella works just fine too) – chopped into cubes

2 cloves of garlic

½ inch slice of ginger (peeled and chopped)

2 Tbl of oil

2-3 Tbl of onion (chopped)

1 Tbl flour

Salt

1 Roma tomato (the ones that are kind of oval) or small tomato (chopped)

½ tsp of chili powder

½ – 1 tsp of tumeric

### **Directions**

1. Boil spinach until soft and drain
2. Put in food processor or blender and puree – add a little water as needed to get pureed consistency
3. Sautee the onions, ginger and garlic
4. Add flour and stir
5. Add pureed spinach with a little bit of water and stir
6. Add a little bit of salt and stir
7. Should have creamy consistency
8. Add oil to frying pan and heat
9. Add chopped cheese and stir until brown on all sides
10. Pour spinach into bowl and add cheese
11. Serve with rice