

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	2	Nos	Bell Pepper	different colors
	2	Medium	Onions	finely chopped
	2	Nos	Tomatoes	pureed
	1	Teacup	Curds	
	250	Grams	Paneer (Indian home made cheese)	
	1	Tablespoon	Butter	
	2	Nos	Bay Leaves /Tejpatta (Dry Ginger)	Cinnamon Leaf)
	1.8	Teaspoon	Chilly Powder, Red	
	1	Teaspoon	Garam-Masala	
	2	Teaspoon	Coriander Powder	
		As Required	Salt	adjust to your taste
	1	Teaspoon	<a href="#">Fenugreek Leaves- Kasoori Methi</a>	dried
<a href="#">recipe</a>	2	Teaspoon	Kadai Paneer Masala	<a href="#">see</a>

Method

1. Heat oil and butter and fry onions till brown, adding sliced garlic (1/2 tsp) and bay leaves.
2. Now add the ginger garlic paste and fry well.

3. Add the dry powder and fry. Add salt.
4. Add the tomatoes
5. Fry the paneer and capsicum and keep aside
6. Let the tomatoes boil and leave out the oil.
7. Add the curd and boil for sometime.
8. Now add the paneer and capsicum
9. Lastly add the finely chopped coriander and methi(fresh) or kasoori methi

Serve hot with rotis