

# COCOA

# LAVENDER

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## Palak Paneer Bites

*1 pound frozen spinach  
1 large onion, peeled and cut into 1-inch cubes  
1 large tomato, cut into 1-inch cubes  
1 medium green chile (optional)  
2 tablespoons neutral oil, divided  
1½ teaspoons cumin seeds*

*½ teaspoon turmeric  
1½ teaspoons ground coriander  
¼ teaspoon red chile powder (medium hot)  
2 tablespoons fresh cream  
salt to taste  
8 ounces paneer (goat paneer is preferable)*

Steam spinach on the stove top or in the microwave; purée adding a teaspoon or two of water if necessary to make a smooth purée. In a blender, purée the onion, tomato, and green chile (if using). Heat 1 tablespoon oil in a large skillet. Add cumin and cook until fragrant – about 1 minute. Add the tomato-onion purée and turmeric, and cook for 5 minutes, until somewhat thickened. Add coriander and red chile and salt to taste. Cook until a the spatula leaves a trail in the pan. Add puréed spinach, mix well, and cook 5 minutes. Stir in cream. Set aside. Cut paneer into 24 1-inch square cubes about ¾-inch high. Using a tiny melon baller, cookie cutter, or a sharp knife, scoop out a well in the cubes, making sure it doesn't go all the way through. Heat the remaining oil in a skillet and fry the top and bottoms of the paneer cubes until golden. Fill the wells with palak paneer, reserving the rest for a full meal later in the week (buy additional paneer!). Makes 24.