



# Green Chutney Paneer

Servings 4- 5| Prep Time 10 mins| Cook Time 10 mins

## Ingredients

*Don't cook chutney too much as green color might turn dark. For fresh green color, it should be added in the end only*

Paneer\* of 1 litre or 200 gm from market  
½ cup Greek Yoghurt  
½ TBSP Chickpea flour or fresh cashew paste  
A spoon Clarified Butter or any oil  
A Pinch of Asafoetida/hing (optional)  
½ tsp Cumin seeds  
2 tsp Green Chutney of mint & coriander  
1 small Tomato chopped small  
Salt as per taste (remember chutney also have salt)

\*check my video of making Paneer



Green chutney of mint & coriander helps in digestion & liver cleaning.



- 1 Add yoghurt & cashew paste so yoghurt doesn't split on stove. Adding paste will also give a base to the curry. Add ½ cup of water for the gravy consistency.



- 2 Add ghee in a pan & simmer it. Add hing, cumin. And don't let them turn super brown. Add curd mixture slowly at a time & keep stirring.



- 3 After a minute or 2 add tomato & let it blanch in that marination. Add chutney.



- 4 Add paneer. Taste salt & add as per your requirement. There might be salt in the paneer as well. Enjoy warm.