

Saag Paneer

4 tablespoons ghee (clarified butter)

8 ounces paneer cheese (I found kosher paneer at Costco), cut into 1-inch pieces

4 cloves garlic, chopped

One 1-inch piece ginger, peeled and grated

1 jalapeno chile, stemmed, seeded and minced

6 cups finely chopped fresh spinach

Kosher or sea salt

6 tablespoons heavy cream or coconut milk

½ teaspoon garam masala

¼ teaspoon cayenne

Indian flatbread or rice, for serving

1. In a 12-inch nonstick skillet, heat ghee over medium. Working in batches, add the cheese and fry until golden brown, about 6 minutes. Using a slotted spoon, transfer cheese to a plate and set aside; reserve skillet with ghee.
2. In a blender, combine garlic, ginger, chile, and ¼ cup water; purée into a smooth paste. Return skillet with ghee to stove, and heat over medium-high. Add ginger-garlic paste and cook, stirring, until fragrant, about 30 seconds. Add spinach, salt to taste, and cook, stirring often, until spinach wilts, about 1 minute. Reduce heat to medium-low, cover, and cook, stirring often, until spinach is very soft, about 7 minutes.

3. Stir in cream or coconut milk, garam masala, and cayenne. Add cheese to skillet, cover, and continue cooking until the liquid thickens and spinach is soft, about 15 minutes more. Serve with flatbread or rice.