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Saag Paneer

Ingredients:

½ pound of paneer cheese

1 lb spinach

¼ cup butter

1 onion

1 garlic clove

ginger—add to taste

“curry powder” 1 tsp—this is a blend

¾ cup goat yogurt

Jasmine or Basmati Rice

*Melt butter and sauté cubes of paneer cheese. Add onion and ginger. Cook until the onions are soft, and then add the curry powder. Add spinach, cover the pan and cook for about 3 minutes until the spinach is cooked. Turn off heat and add the yogurt, then serve over rice.