

## Saag Paneer

### INGREDIENTS

16 oz fresh baby spinach  
4 cups dino kale, chopped  
2 tablespoons ghee or unsalted butter  
8 oz paneer cheese, cut into 1/2-inch cubes  
1 medium onion, finely chopped  
1/2 teaspoon sea salt  
3 medium garlic cloves, finely chopped  
1 tablespoon grated fresh ginger  
1 tablespoon garam masala  
1/4 teaspoon turmeric  
1 cup buttermilk  
1/4 cup plain yogurt  
Juice of 1/2 lemon  
Whole wheat naan or jasmine rice with serving

### INSTRUCTIONS

Chop the spinach well, and set aside in a large bowl.

Melt 1 tablespoon butter in a large skillet. Sear the paneer on each side over medium heat (about 3 minutes on each side). Remove from the pan and set aside.

Add the other tablespoon of butter in the pan. Add the onions and salt, and sauté until translucent. Add the garlic, ginger, garam masala, and turmeric. Stir until combined and fragrant.

Next, add the spinach to the pan all at once. Stir and cook until the spinach is wilted, a few minutes.

Stir in the buttermilk to heat gently while stirring. Stir in the yogurt to thicken. Add fresh lemon juice and finally stir in the seared paneer. Serve with naan bread or brown jasmine rice.