



## One Pot Paneer Masala Rice

### Ingredients

- Leafs Pandan Leaves
- oz Cardamom
- tbsp Butter
- g Cooked Rice
- oz Cloves
- Sticks Cinnamon
- tbsp Cumin Seed
- tbsp Roasted curry powder
- tbsp Turmeric powder
- tbsp Salt
- mL Water
- g Paneer
- g Coriander leaves
- g Tomato
- g Sliced Onions
- tbsp Garlic
- tbsp Ginger
- Mediums Green chilis
- oz Lemon grass
- mL Ghee oil
- Leafs Curry Leaves
- cube Maggi vegetable seasoning cube
- tbsp Curd

### Instructions

1. Switch on the Rice cooker and add 2 tbsp butter and let it melt.
2. Add 1 tbsp cumin seeds, 2 cinnamon sticks, 5 nos cardamom and cloves into the rice cooker.
3. Add 1 tbsp of chopped garlic and ginger
4. Add 100g diced onion along with 4 nos green chili, 10 nos curry leaves and 4 nos pandan leaves.
5. Add 75g diced tomato to the rice cooker
6. Add 1 tbsp curry powder, 1 tbsp turmeric and 1 tbsp of salt
7. Add 500g of uncooked basmati rice to the rice cooker and stir well.
8. Pour 750ml of water and add 1 Maggi Vegetable Seasoning cube to the rice cooker.
9. Stir well and close the lid of the rice cooker and keep for a while until the rice cooks. After a while, open the rice cooker and mix the rice well.
10. Then mix in 250g of fried paneer, 2 tbsp curd and 50g of chopped coriander leaves
11. Close the lid of the rice cooker and keep for a while before serving.

### Nutrition

Carbohydrates	101.74 g
Energy	780.52 kcal
Fats	40.43 g
Fiber	26.41 g
Protein	24.58 g
Sodium	181.32 mg

15 Minutes

4 Portions

Sugars

3.64 g