

Quick & Easy 20min
Vegetarian Butter Paneer on Rice

Serves a family of 4



on the side



Ingredients

- 125g Butter
- 1 Onion
- 1 cube Vege Stock
- 1 tablespoon Curry Powder
- 1 tablespoon Masala Powder
- 1 can Pasta Sauce
- 1 can Coconut Milk
- 300g Paneer

On the side:

- Mixed vege
- Rice

Method

1. Melt **butter** in a pot.
2. Add finely chopped **onions** and cook for 2 minutes, until brown.
3. Add **curry** powder, **masala** powder and **vegetable stock** then cook for 2 minutes.
4. Add **pasta sauce**, mix through then blend the mixture into a sauce.
5. Gently stir through the **coconut milk**.
6. Cut the **paneer** into 1 cm cubes and add it to the sauce and simmer on low for 8-10 minutes.
7. Serve on **rice** with **mixed veges** on the side.

enjoy

