



Paneer and Mushroom Masala with Cashews

SERVES 4

In northern India there are spicy delicacies alongside exquisitely rich vegetarian dishes. This masala dish is made with paneer, a cheese that has a very mild flavor, but doesn't melt. When paneer is added to curries, it absorbs the rich flavors and adds a creamy texture to the dish. Cashews give a sweet crunch to this vegetarian dish made with mushrooms and tomatoes, and there's just enough spice to make this vegetarian dish unique for any palate.

INGREDIENTS

2 tablespoons vegetable oil	1 teaspoon salt
2 garlic cloves, minced	1/4 teaspoon red chile flakes
1 tablespoons fresh ginger, minced	1/2 teaspoon garam masala
1/2 pound paneer, cut into 1-inch pieces	1 cup water
1/2 cup raw cashews	2 tablespoon butter
1/2 pound cremini mushrooms, sliced	3 tablespoon heavy cream
2 cups cherry tomatoes, chopped	2 tablespoon cilantro, chopped
1/4 teaspoon sugar	

PROCESS:

In a medium skillet, heat the oil over medium-high heat. Add the garlic and ginger and cook for 30 seconds. Add the cubed paneer and cashews and sauté for about 4 minutes, stirring the paneer gently so it doesn't break up. Add the mushrooms, tomatoes, salt, chile flakes, sugar, and water. Reduce the heat to a simmer, cover the skillet, and cook for 15 minutes, until the mushrooms are tender. Add the butter, cream, and garam masala, stirring gently. Taste for salt and seasonings, then top with cilantro and serve.