

Kadai Baby Corn Paneer Recipe

Give this spicy Kadai Baby Corn Paneer Recipe a try which is made with a medley of Baby corn and paneer along with th everyday masala. You can also pack this in your Lunch Box.

Ingredients

- ❖ 200 grams Baby corn , sliced
- ❖ 200 grams **Paneer (Homemade Cottage Cheese)** , diced
- ❖ 1 Onion , chopped
- ❖ 1 inch Ginger , finely chopped
- ❖ 3 cloves Garlic , finely chopped
- ❖ 2 Tomatoes , chopped
- ❖ 1/2 teaspoon Turmeric powder (Haldi)
- ❖ 1 teaspoon **Garam masala powder**
- ❖ 1/2 teaspoon Cardamom Powder (Elaichi)
- ❖ 1/2 teaspoon Kashmiri Red Chilli Powder
- ❖ 1 teaspoon **Ghee** , for garnish
- ❖ 1 teaspoon Kasuri Methi (Dried Fenugreek Leaves)
- ❖ 1 teaspoon Sunflower Oil

How to make Kadai Baby Corn Paneer Recipe

1. To begin making the Kadai Baby Corn Paneer Recipe, heat oil in a heavy bottomed pan. Once the oil is slightly hot, add ginger and garlic. Let it cook for about 30 seconds.
2. After 30 seconds, add in the onions and saute till they become soft and translucent. This will take about a minute or two.
3. As soon as the onion become translucent, add the baby corn and stir fry till the baby corn become tender.
4. Then slowly add in the tomato along with turmeric powder, cardamom powder, red chilli powder and saute well for about 10 minutes.
5. After 10 minutes, add in the paneer, kasuri methi into the Baby Corn Stir Fry. Stir and combine everything well and check for seasoning like salt and switch off the heat. It is ready to be served.
6. Serve the Kadai Baby Corn Paneer Recipe along with [Dal Bukhara](#), [Phulka](#), [Aromatic Vegetable Pulao](#) and [Burani Raita](#) to make a complete meal.