Main dishes / India

wheat noodles with paneer and spinach · India

A modern India-inspired noodle or pasta dish with spinach and paneer.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g wheat noodles
- ☐ 500 g spinach
- ☐ 3 g ground coriander seeds
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g paneer
- ☐ 3 g ground cumin
- ☐ 2 g ground turmeric

Let's make it.

01 Cook the wheat noodles according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the spinach and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the spinach and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Dice the paneer and fry for eight to ten minutes until golden and piping hot.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the ground cumin, ground coriander seeds, ground turmeric and taste before serving.

AI-developed, not kitchen-tested.

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