**Paneer Tikkas**

Ingredients:

Paneer – 4 big chunks

Oil – 2 tbsp

Yogurt – 2 tsp for marination

Turmeric – 1/2 tsp

Salt – to taste

Garam masala powder -1/2 tsp

Green Chili – 1 to 2 (to taste), finely chopped

Ginger -1/2 tsp grated

Lemon Juice – ½ tsp

Semolina – 1 cup

Wooden Screwers

Cilantro for garnish

Method:

1. In a Bowl, take yogurt and add chopped Green Chili, grated ginger, and lemon juice.

2. To that, add all the spices except chaat masala powder.

3. Add paneer to the yogurt marinate and mix well and set aside for 20 mins.

4. In a pan, add oil – and shallow fry paneer cubes

5. Put skewers through paneer carefully.

6. Sprinkle chaat masala powder

7. Garnish with chopped Cilantro Leaves

**Indian Basmati Rice with Peas**

Ingredients:

1 cups basmati rice, white

1 1/2 cups water

1 Tablespoons unsalted butter

1⁄2 cup frozen peas

1. Rinse your rice in a fine mesh sieve, if desired. Transfer rice to a

medium saucepan and add all ingredients except peas and cilantro.

2. Bring to a boil, cover and lower to a simmer. Cook white rice for 18-20

minutes, or until all water has evaporated. [TAKE SOME OUT FOR KHEER] before adding boiled peas

3. Fluff rice with a fork and transfer to a serving bowl.

**Naan**

**These are available at Costco. – we will just use butter to toss them on a pan – One per person**

**Chole Masala – Garbanzo beans**

2 tablespoons butter, divided

1 can garbanzo beans

1 cup water

¼ tsp cumin

1/2 onion, blended

3 garlic cloves, minced

1/4 Tbsps. garam masala

1/2 Tbsps. Chole masala

1/2 Tbsp fresh grated ginger

1/2 tsp chili powder

1/2 tsp ground cumin

1 cup tomato sauce

salt & pepper

cilantro, for garnish

naan & rice for serving

Method:

1. In a microwave safe bowl, add garbanzo beans and water and microwave for 5 mins

2. Melt 1 Tbs of butter in the pan over medium heat.

3. Add cumin and let is splutter. Add the onion gravy, and cook until gravy is dry — about three minutes.

4. Add the garlic, garam masala, chole masala, ginger, and chili powder. Stir to combine, and cook for about 45 seconds

5. Add tomato sauce, mix and cover. Bring the mixture to a simmer and let cook for five minutes.

5. Strain garbanzo beans and add to the gravy and stir.

6. Let simmer for 10-15 minutes on low heat.

4. Stir in the remaining 1 Tbsp of butter, and season with salt and pepper, to taste.

5. Serve garnished with cilantro, alongside rice & naan.

**Indian Raita**

Ingredients

1/2 cup plain yogurt

4 sprigs fresh coriander leaves only, finely minced

1 teaspoon kosher salt

1 teaspoon roasted cumin seed powder

Freshly ground black pepper

Directions

Whisk the yogurt until smooth. Add the rest of the ingredients, plus a

little freshly ground black pepper if you like. Stir, chill, and serve.

**Kheer – Indian Rice Pudding**

Ingredients:

1 cup full fat milk

3 oz condensed milk

1 cup cooked basmati rice

Sugar (optinal to taste)

1/2 tsp cardamoms powdered

a pinch of saffron

5-6 almonds blanched and sliced

5-6 cashews pieces (optional)

1 tbsp golden raisins (optional)

Method:

1. Heat milk and let it come to a boil.

2. Reduce the flame and add cooked rice.

3. Stir and simmer the milk and let the rice grains cook for some more time in the

milk.

4. Add the condensed milk. Sugar optional to taste.

5. Stir and continue to stir often so that lumps are not formed.

6. Scrape the sides of the pan and add this dried milk into the pan.

7. Remove the peels of cardamom and put in mortar pestle to make powder

8. Add the almonds, cashews, raisins, cardamom powder and saffron to rice pudding.

9. Kheer will be of thick consistency. If not, keep stirring until thicken.

10. Serve warm or cold (refrigerate)