



Restaurant-Style Paneer Kali Mirch

Your interactive ingredient checklist — ready to print or take shopping.

SELECTED RECIPE

Restaurant-Style Paneer Kali Mirch

TOTAL ITEMS TO BUY/PREP
19 Ingredients

SHOPPING LIST

Check off each item using the boxes below as you prepare or purchase it.

#	CHECK	INGREDIENT NAME	REQUIRED NOTES / QUANTITY
1	☐	Paneer	250 g paneer, cut into cubes
2	☐	Mustard Oil	2 tbsp oil
3	☐	Butter	1 tbsp butter
4	☐	Onion	2 medium onions, finely chopped
5	☐	Ginger Garlic Paste	2 tsp ginger-garlic paste
6	☐	Green Chili	2 green chilies, slit
7	☐	Plain Yogurt	½ cup thick yogurt
8	☐	Fresh Cream	¼ cup fresh cream
9	☐	Black Pepper	1 tbsp freshly crushed black pepper
10	☐	Coriander Powder	1 tsp coriander powder
11	☐	Cumin Powder	½ tsp cumin powder
12	☐	Garam Masala	½ tsp garam masala
13	☐	Salt	Salt to taste
14	☐	Water	½ cup water
15	☐	Coriander Leaves	2 tbsp chopped coriander leaves

#	CHECK	INGREDIENT NAME	REQUIRED NOTES / QUANTITY
16	☐	Bay Leaf	1 bay leaf
17	☐	Cinnamon	1-inch cinnamon stick
18	☐	Cardamom	2 green cardamoms
19	☐	Clove	3 cloves

CHEF'S TIP

Check that you have all the ingredients prepped on your counter before you start cooking (this is called mise en place). Quantities are shown only when provided in the recipe data.