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## SPICY PANEER JALFREZI CURRY

Prep: 35mins – Serves 4 – Quick & Easy

2 onions  
1 red pepper  
1 green pepper  
225g paneer  
1 Schwartz Indian Spicy Jalfrezi Curry Flavour Shot\*  
1 tbsp sunflower oil  
2 tsp tomato paste  
400g tinned chopped tomatoes  
1 tsp sugar  
125ml water  
salt and pepper  
yoghurt, to serve  
fresh coriander, to serve

1. Peel and slice the onions.
2. Trim and deseed the peppers and cut into slices.
3. Cut the paneer into 2cm cubes.
4. Give the flavour shot contents a stir and put into a saucepan with the sunflower oil. Fry the onion in the spices for 6 minutes until soft.
5. Add the pepper slices and fry for another 4 minutes.
6. Add the tomato paste, tinned chopped tomatoes, sugar and paneer. Give the whole a stir and cover, cooking for 10 minutes over a medium heat.
7. After 10 minutes, remove the lid, give the curry a stir and leave to cook uncovered for another 10 minutes, stirring from time to time.
8. Season with salt and pepper before serving. Serve each portion with a dollop of yoghurt and a sprinkle of coriander.
9. This curry is best served with rice or naan bread.