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*by Govinda's*

## Vegetable Hariyali from Govinda's



## Ingredients

100g Tomato Gravy  
100g Boiled and Chopped Vegetable Melange  
25g Mint Chutney  
25g Boiled Grind Spinach  
2g Cumin Powder  
3g Coriander Powder  
1g Chili Powder  
Paneer Pieces  
1g Kitchen King Masala  
1g Special Garam Masala Mix  
1g Chili and Ginger Paste

## Preparation

1. Heat up a tsp of ghee in a pan (usually frying pan works but could be done in a stainless steel pot as well).
2. Add in the chilli ginger paste and let it simmer with the tomato gravy, spinach and mint chutney.
3. Now we can add in all the veggies and spices and give it a couple of tosses over high heat.
4. You'll notice the mixture starting to thicken and coagulate.
5. Lastly add in a few pieces of paneer (we need to make sure it doesn't over cook), keep on medium flame for a minute and serve hot, garnished with fresh chopped cilantro.

## Cooks Note

If you would like to try more 100% healthy. 100% vegetarian recipes visit **Govinda's!**