Peopl/e.salt Cam/p.salt Pala/k.salt Panee/r.salt (serves four)

- 1 lb spinach, large stems trimmed
- 8oz paneer, chicken breast or firm tofu
- 3-4 tbsp neutral oil or ghee
- 2 cloves garlic
- 1 inch fresh ginger
- 1 serrano or jalapeno pepper (optional)
- 1 small tomato, chopped
- 1-2 teaspoons garam masal
- A few tablespoons of cream

Cut paneer, chicken or tofu into 1/2 inch cubes. Mince ginger, garlic and serrano.
On medium/high heat, heat enough ghee or oil to coat the bottom of your skillet.
Add cubed paneer, chicken or tofu and saute for a few minutes, until lightly browned.
Remove and set aside. Still on medium high, add another 1-2 tablespoons of ghee or oil.
Add ginger/garlic/serrano mixture and stir for 30 seconds.
Reduce heat to medium and add the spinach. Cover the pan, reduce heat to low and simmer, stirring occasionally, for 15 minutes or until very soft. When spinach is soft, scoop into blender or food processor and pulse a few times. Return to pan.
Add salt and garam masala to taste.
Add paneer back to pan along with chopped tomato and cook on low heat, stirring, until paneer is softened.
Add a splash of cream, taste and adjust seasonings one more time.