

Saag Paneer Enchiladas

adapted from Jalapeños and Smita Chandra's From Bengal to Punjab via homesick texan

for the filling:

1 medium yellow onion
2 cloves garlic
1 tablespoon fresh ginger, grated
2 tablespoons vegetable oil
2 10-ounce packages of frozen spinach, thawed
1 teaspoon ground cumin
1 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1/4 teaspoon cayenne pepper
1 cup plain yogurt or sour cream
1/4 cup buttermilk
1/2 cup half and half
1/2 pound paneer cheese, cut into 1/4-inch cubes

for the sauce:

2 cups cilantro, leaves and stems
1/4 cup mint leaves
1 jalapeño, seeds and stems removed, chopped
1 clove garlic
1 teaspoon fresh ginger, grated
1/2 teaspoon ground cumin
1 tablespoon lemon juice
1/4 cup buttermilk
1 1/2 cups plain yogurt or sour cream
Salt to taste

for the enchiladas:

8-10 flour tortillas or roti
Chopped cilantro for garnish

In a blender or food processor, grind the onion, garlic and ginger. In a skillet, heat up the vegetable oil on medium-low heat and add the onion mixture and cook while stirring for 5 minutes. Add to the skillet the spinach, cumin, cinnamon, clove, cayenne, yogurt and buttermilk. Turn the heat down to low and simmer uncovered for 20 minutes, stirring occasionally. Stir in the half and half and paneer cheese and simmer for 5 more minutes. Taste and adjust seasonings and add salt.

Meanwhile, to make the sauce, in a blender, puree the cilantro, mint, jalapeño, garlic, ginger, cumin, lemon juice and buttermilk until smooth (you will probably have to press down the sides of the blender with a spoon a couple of times to

make sure all the herbs are pureed.). Stir the cilantro puree into the yogurt. Add salt to taste.

Preheat the oven to 350. Wrap the tortillas in foil and place in the oven for 10 minutes while the oven is preheating.

Grease a baking dish. Remove the tortillas from the oven and open the foil (be careful as there may be hot steam). Take a tortilla and spoon 1/4 cup of the filling down the center. Roll the tortilla and place seam side down in the baking dish. Repeat with remaining tortillas. Cover the tortillas with cilantro-mint sauce and bake uncovered for 5 minutes.

Serve topped with cilantro

(Servings: 4-6, Prep time: 1 hr, Cook time: 10 min., Difficulty: Easy)