

Asparagus Paneer with Eggs

3 Tbsp. peanut oil or ghee
1 onion, chopped
2 tsp. chili powder
4 tsp. ground coriander
2 tsp. ground cumin
1 tsp. black pepper
1/2 tsp. saffron
1 tsp. salt
1 bunch asparagus, trimmed and cut in 3/4" pieces, tips kept separate
2 14-oz. cans Trader Joe's light coconut milk
3 cups cubed homemade paneer
2 hard boiled eggs, wedged

Steamed rice

In a large skillet, begin cooking onion in oil or ghee over medium heat. As it softens, add chili powder, coriander, cumin, and pepper. Add cut asparagus (except tips) and saffron. Stir fry over medium heat for 5 to 8 minutes until asparagus begins to look slightly cooked. Add salt and coconut milk, cover, and simmer 10 minutes. Add paneer and asparagus tips, stir, and cook 5 minutes more. To serve, spread some rice on each plate, arrange 1/2 hard-boiled egg in wedges on the rice, and top with curry mixture.

Serves 4.

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