



## Chequamegon Saag



Gluten-free, vegetarian

Try this take on a dish from Northern India with a Lake Superior twist — local spinach!

### Ingredients:

1 medium onion, chopped

1 garlic clove, minced

1 teaspoon fresh ginger, grated

2 tablespoons olive oil

1 cup paneer, cubed (This cheese is available at the Chequamegon Food Co-op, or you may substitute tofu or ricotta cheese.)

6 large handfuls fresh spinach (about 6 cups)

2 teaspoons curry powder

salt to taste

1 cup local milk or cream

1. In a large skillet over medium-high heat, sauté the onions, garlic, and ginger in olive oil until onions are golden brown.
2. Add the spinach, curry powder, paneer, and salt and cook until spinach is wilted.
3. Stir in milk or cream to make sauce. Simmer until hot.
4. Serve over rice or boiled potatoes.