

**Saag** (adapted from [660 Curries](#))

### Ingredients

- 8 large garlic cloves
- 1 cayenne or serrano pepper, seeds and membranes removed
- 2 slices fresh ginger, each 2 inches long, 1 inch wide, and 1/8 inch thick
- 2 tbsp. ghee or canola oil
- 1 tsp. whole cumin seeds
- 2 lbs greens, such as kale, spinach, or mustard greens in any combination
- 1 can (14.5 ounces) diced tomatoes
- 1 to 1.5 tsp. kosher salt
- 1 tsp. garam masala (a spice blend, you can find recipes to make your own or purchase a pre-made blend)
- 1 cup loosely packed cilantro leaves with stems removed (more or less to taste)
- Optional mix-ins, see step 4 below
- Basmati rice for serving

### Directions

1. Combine the garlic, hot pepper, and ginger in a food processor and pulse until minced. Alternatively, mince the garlic, hot pepper, and ginger very fine with a knife.
2. Heat the ghee or oil in a large saucepan over medium-high heat. Add the cumin seeds and cook until they sizzle, turn reddish-brown, and smell nutty, about 15 seconds. Add the garlic-chile blend and stir-fry until the garlic is light brown and the chiles smell pungent, about 1 minute.
3. Add several handfuls of the greens to the pan. Cover and cook until the greens wilt, about 3 minutes. Repeat with the remaining greens, then stir in the tomatoes, with their liquid, the salt, and the garam masala. Simmer, uncovered, for 5 to 10 minutes, just to meld everything. Transfer to a blender in batches and puree or (preferably) puree with an immersion blender until smooth.
4. Optionally, stir in cooked chickpeas, paneer or Halloumi cheese, tofu, cooked potato, cooked mushrooms, or cooked meat.
5. Serve with basmati rice. I prepare rice as follows: Combine 1 cup rinsed basmati rice, 2 cups water, 1 tbsp. unsalted butter, and 1/2 tsp. salt in a saucepan. Bring to a boil, then cover and reduce to a simmer. Simmer for 10 minutes, then remove from the heat and let stand at least 5 minutes before serving.