



# Kadai-Style Paneer

with Peppers and Garlicky Basmati Rice

Veggie

35 Minutes



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Paneer



Basmati Rice



Sweet Bell Pepper



Red Onion



Garlic, cloves



Tikka Sauce



Dal Spice Blend



Baby Spinach



Coconut Milk

HELLO PANEER

*A mild cheese that holds its shape even when fried!*

## Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Measuring spoons, medium pot, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Paneer	200 g	400 g
Basmati Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	113 g
Garlic, cloves	2	4
Tikka Sauce	½ cup	1 cup
Dal Spice Blend	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Coconut Milk	1	2
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



### Prep

- Core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **onion** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Cut **paneer** into ½-inch cubes. Season with **salt** and **pepper**.
- Roughly chop **spinach**.



### Cook veggies

- Reduce heat to medium. Add ½ **tbsp** (1 **tbsp**) **oil** to the same pan, then **onions** and **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Add **Dal Spice Blend** and **remaining garlic**. Cook, stirring often, until fragrant, 1-2 min.



### Cook rice

- Heat a medium pot over medium heat.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then **rice** and **half the garlic**. Cook, stirring often, until fragrant, 2-3 min.
- Add **1 ¼ cups** (2 ½ **cups**) **water** and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



### Make sauce

- Add **tikka sauce** and **coconut milk** to the pan with **veggies**. Reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 5-7 min.
- Add **paneer** and **spinach**. Cook, stirring often, until **spinach** wilts, 1-2 min. (**NOTE:** For 4 ppl, add spinach in batches.)
- Season with **salt**, to taste.



### Cook paneer

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp butter**, then swirl the pan until melted, 1 min.
- Add **paneer**. (**NOTE:** Don't overcrowd the pan; cook paneer in 2 batches for 4 ppl, using 2 **tbsp** butter per batch.)
- Pan-fry, turning **cubes** occasionally, until crispy and golden-brown all over, 5-6 min.
- Transfer **paneer** to a plate and set aside.



### Finish and serve

- Fluff **rice** with a fork. Season with **salt**, to taste.
- Divide **rice** between plates. Top with **paneer and veggie mixture**.

## Dinner Solved!



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