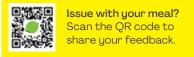


# Kadai-Style Paneer

with Peppers and Garlicky Basmati Rice

Veggie

35 Minutes













Sweet Bell Pepper

**Red Onion** 





Garlic, cloves

Tikka Sauce



Dal Spice Blend

Baby Spinach



Coconut Milk

# Start here

Before starting, wash and dry all produce.

Measurements, 1 tbsp (2 tbsp), within steps

#### Bust out

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

# Ingredients

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	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**.



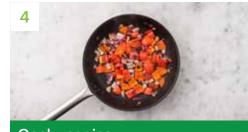
#### Cook rice

- 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 1/4 cups (2 1/2 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.



## 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.



# Cook veggies

- Reduce heat to medium. Add 1/2 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.



#### Make sauce

- Add tikka sauce and coconut milk to the pan with veggies. Reduce heat to mediumlow. 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.



### 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!**