



Kadai-Style Paneer

with Peppers and Garlicky Basmati Rice

Veggie 35 Minutes



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Paneer



Shrimp



Basmati Rice



Sweet Bell Pepper



Red Onion



Garlic, cloves



Tikka Sauce



Dal Spice Blend



Baby Spinach



Coconut Milk

CUSTOM RECIPE
This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set.
Happy cooking!

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
Shrimp	285 g	570 g
Basmati Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	1	2
Red Onion	1	1
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

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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.



1 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**.



2 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 from heat. Set aside, still covered.



3 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 cubes**. (**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 to a plate and set aside.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. ** Transfer to the plate with **paneer**.



4 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.



5 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.

Add **shrimp** to **sauce**, along with **paneer** and **spinach**.



6 Finish and serve

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

Dinner Solved!



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