



Kadai-Style Paneer

with Peppers and Garlicky Basmati Rice

Veggie

35 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Paneer Cheese



Shrimp



Basmati Rice



Sweet Bell Pepper



Red Onion



Garlic, cloves



Tikka Sauce



Indian Spice Mix



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.

Bust out

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

Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Shrimp	285 g	570 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
Indian Spice Mix	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Coconut Milk	165 ml	400 ml
Unsalted Butter*	2 tbsp	4 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.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

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    @HelloFreshCA



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**.

CUSTOM RECIPE

If you've opted to get **shrimp**, pat **shrimp** dry with paper towels. Season with **salt** and **pepper**.



Cook rice

Heat a medium pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **rice** and **half the garlic**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high heat. 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

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 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 1 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.

CUSTOM RECIPE

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter**, then swirl the pan until melted, 1 min. Add **shrimp**. (**NOTE:** Don't overcrowd the pan; cook shrimp in 2 batches for 4 ppl, using 1 tbsp butter per batch!) Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Transfer **shrimp** to a plate and set aside.



Cook veggies

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



Make sauce

Reduce the heat to medium-low, then add **tikka sauce** and **coconut milk** to the pan with **veggies**. 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**.



Finish and serve

Fluff **rice** with a fork. Season with **salt**. Divide **rice** between plates. Top with **paneer mixture**.

Dinner Solved!