



Mango Chutney-Glazed Paneer Subs

with Peppers, Spinach and Cilantro Aioli

Veggie

35 Minutes



Paneer Cheese



Mango Chutney



Red Onion



Sweet Bell Pepper



Garlic, cloves



Cilantro



Mayonnaise



Sub Roll



Russet Potato



Lime



Baby Spinach



Indian Spice Mix

HELLO PANEER

A mild cheese that holds its shape even when fried!

Start here

- Before starting, preheat the oven to 450°F.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature for step 4.
- Wash and dry all produce.

Garlic Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

Bust out

2 Baking sheets, measuring spoons, zester, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Mango Chutney	4 tbsp	8 tbsp
Red Onion	113 g	226 g
Sweet Bell Pepper	160 g	320 g
Garlic, cloves	1	2
Cilantro	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Sub Roll	2	4
Russet Potato	460 g	920 g
Lime	½	1
Baby Spinach	28 g	56 g
Indian Spice Mix	1 tbsp	2 tbsp
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.

Contact

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Roast potato wedges

1. Cut **potatoes** into ½-inch wedges.
2. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **1 tsp Indian Spice Mix**, **salt** and **pepper**, then toss to coat.
(NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil and 1 tsp Indian Spice Mix per sheet.)
3. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast rolls and make aioli

4. Meanwhile, halve **rolls**.
5. Spread **1 tbsp softened butter** (dbl for 4 ppl) on **bottom rolls**. Arrange **rolls** on another unlined baking sheet, cut-side up.
6. Toast **rolls** in the **top** of the oven until golden-brown, 3-4 min. (TIP: Keep an eye on rolls so they don't burn!)
7. Meanwhile, add **mayo**, **lime zest**, **remaining cilantro** and **remaining garlic** to a small bowl. (NOTE: Reference garlic guide.) Season with **salt** and **pepper**, to taste, then stir to combine.



Prep

1. Meanwhile, core, then cut **pepper** into ¼-inch slices.
2. Peel, then cut **onion** into ¼-inch slices.
3. Peel, then mince or grate **garlic**.
4. Finely chop **cilantro**.
5. Zest, then juice **half the lime** (whole lime for 4 ppl).
6. Cut **paneer** into ¼-inch-thick slices.



Cook paneer

8. Heat the same pan (from step 3) over medium-high. When hot, add **1 tbsp butter**, then swirl the pan until melted. (NOTE: Don't overcrowd the pan; cook paneer in 2 batches for 4 ppl, using 1 tbsp butter per batch.)
9. Add **paneer** and season with **salt**. Pan-fry, flipping once, until crispy and golden, 2-3 min per side.
10. Add **mango chutney** and **1 tsp lime juice** (dbl for 4 ppl). Cook, flipping **paneer** occasionally, until **chutney** thickens slightly and **paneer** is coated, 1-2 min. Remove the pan from heat.



Cook veggies

11. Heat a large non-stick pan over medium-high heat.
12. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions** and **peppers**. Cook, stirring, occasionally, until **veggies** are tender-crisp, 4-5 min. Season with **salt** and **pepper**.
13. Add **half the garlic**, then sprinkle **remaining Indian Spice Mix** and **half the cilantro** over **veggies**. Cook, stirring often, until fragrant, 1 min.
14. Transfer **veggies** to a plate, then cover to keep warm.
15. Carefully wipe the pan clean.



Finish and serve

16. Spread **some cilantro aioli** on **top rolls**.
17. Arrange **paneer** on **bottom rolls**, then drizzle **any remaining glaze** from the pan over top. Stack with **spinach**, then **veggies**. Close with **top rolls**.
18. Divide **subs** and **potato wedges** between plates. Serve **remaining cilantro aioli** alongside for dipping.

Dinner Solved!