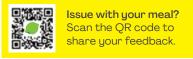


Paneer Butter Masala

with Basmati Rice

Veggie

40 Minutes









Indian Spice Mix







Tikka Sauce

Ginger-Garlic Puree





Cilantro

Baby Spinach







Basmati Rice

Yellow Onion



Coconut Milk



HELLO PANEER

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

Inaredients

3		
	2 Person	4 Person
Paneer Cheese	200 g	400 g
Indian Spice Mix	1 tbsp	2 tbsp
Tikka Sauce	½ cup	1 cup
Ginger-Garlic Puree	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Cilantro	7 g	14 g
Basmati Rice	¾ cup	1 ½ cups
Yellow Onion	113 g	226 g
Coconut Milk	1	2
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	1 tsp	2 tsp
Salt*		

* 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

- Cut paneer into ½-inch cubes.
- Peel, then cut **onion** into ¼-inch pieces.
- Roughly chop spinach.
- Roughly chop cilantro.



Cook rice

- Add 1 1/4 cups (2 1/2 cups) water and 1/4 tsp (1/2 tsp) salt to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add rice, then 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.



- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add 2 tbsp (4 tbsp) butter, then ginger-garlic puree, onions, Indian Spice Mix and 1 tsp (2 tsp) sugar. Cook, stirring frequently, until fragrant, 1-2 min.



Finish butter masala

- Add tikka sauce, coconut milk and paneer to the pan.
- · Reduce heat to medium-low. Cook, stirring occasionally, until slightly reduced, 8-10 min.
- Add spinach. Stir until wilted, 1 min.
- Season with salt, to taste.



Finish rice

- Fluff rice with a fork.
- · Season with salt, then stir in
- 1 tbsp (2 tbsp) butter and half the cilantro.



Finish and serve

- Divide **rice** between bowls, then top with paneer butter masala.
- Sprinkle remaining cilantro over top.

Dinner Solved!

