



Paneer Tikka Masala Tacos

with Roasted Sweet Potatoes and Pickled Radishes

Veggie

30 Minutes



Paneer Cheese



Sweet Potato



Flour Tortillas



Cilantro



Radish



Tikka Sauce



Indian Spice Mix



White Wine Vinegar



Crispy Shallots



Red Cabbage, shredded



Mayonnaise



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HELLO PANEER

A mild cheese that holds its shape even when fried!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, small pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Sweet Potato	340 g	680 g
Flour Tortillas	6	12
Cilantro	7 g	14 g
Radish	4	8
Tikka Sauce	½ cup	1 cup
Indian Spice Mix	1 tbsp	2 tbsp
White Wine Vinegar	3 tbsp	6 tbsp
Crispy Shallots	28 g	56 g
Red Cabbage, shredded	113 g	226 g
Mayonnaise	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 ½ tsp	3 tsp
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 sweet potatoes

- Cut **sweet potatoes** into ½-inch pieces.
- Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **2 tsp Indian Spice Mix** (dbl for 4 ppl), **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 16-18 min.



Sear paneer

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp butter**, then swirl the pan until melted.
- Add **paneer**, then season with **salt** and **pepper**. (**TIP:** 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, 5-6 min.



Pickle radishes

- Meanwhile, add **vinegar**, **1 tsp sugar** (dbl for 4 ppl) and **a pinch of salt** to a small pot. Warm over medium heat until **sugar** dissolves.
- Meanwhile, thinly slice **radishes**.
- Remove the pot from heat. Add **radishes** to the pot with **pickling liquid**, then stir to combine.
- Set aside.



Finish paneer

- Remove the pan from heat.
- Sprinkle **remaining Indian Spice Mix** over **paneer**. Stir in **tikka sauce** and **½ tsp sugar** (dbl for 4 ppl).
- Return the pan to medium. Cook, stirring often, until **sauce** warms through, 30 sec-1 min.
- Season with **salt** and **pepper**, to taste.



Prep and make slaw

- Roughly chop **cilantro**.
- Cut **paneer** into ½-inch cubes. Separate any **cubes** that are sticking together.
- Add **cabbage**, **mayo**, **half the cilantro** and **1 tsp pickling liquid** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, to taste, then toss to combine.



Finish and serve

- Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)
- Divide **slaw**, **roasted sweet potatoes** and **paneer** between **tortillas**. Spoon **any sauce** from the pan over **tacos**.
- Top with **pickled radishes**, then sprinkle **crispy shallots** and **remaining cilantro** over top.

Dinner Solved!