












# Kadai-Style Paneer

with Peppers and Garlicky Basmati Rice

Veggie

30 Minutes



-  Paneer Cheese
-  Basmati Rice
-  Sweet Bell Pepper
-  Red Onion
-  Garlic
-  Tikka Sauce
-  Indian Spice Mix
-  Baby Spinach
-  Coconut Milk

HELLO PANEER

*A fresh cheese used in South Asia prized for firm and mild flavour!*

## Start here

Before starting, wash and dry all produce.

## Bust Out

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

## Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Basmati Rice	¾ cup	1 ½ cup
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	113 g
Garlic	6 g	12 g
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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## 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.



## Cook rice

Heat a medium pot over medium heat. When the pot is hot, add **1 tbsp butter** (dbl for 4 ppl), then **rice** and **half the garlic**. Cook, stirring often, until toasted, 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.



## Cook paneer

While rice cooks, heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp butter** and swirl, until melted, 1 min. Add **paneer** and season with **salt** and **pepper**. Pan-fry, turning **cubes** occasionally, until crispy and golden-brown all over, 5-6 min. (**NOTE:** Don't overcrowd pan; cook paneer in two batches for 4 ppl, using 1 tbsp butter for each batch!) Transfer to a plate and set aside.



## Cook veggies

Reduce 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 heat to medium-low, then add **tikka sauce** and **coconut milk** to the pan with the **veggies**. Cook, stirring occasionally, until **sauce** is slightly thickened, 5-7 min. Add **paneer** and **spinach** and stir until **spinach** wilts, 1-2 min. (**NOTE:** Add spinach in batches for 4 ppl.) Season with **salt**.



## Finish and serve

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

## Dinner Solved!