



# Paneer and Lentil Coconut Curry

with Butter Naan

Veggie

30 Minutes



Paneer Cheese



Red Lentils



Baby Spinach



Carrot



Naan Bread



Garlic Puree



Ginger



Coconut Milk



Indian Spice Mix



Cilantro

HELLO PANEER

*A mild hard cheese that holds up to high heat!*

## Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.

## Bust Out

Vegetable peeler, silicone brush, slotted spoon, strainer, aluminum foil, small bowl, measuring cups, large non-stick pan, paper towels, measuring spoons

## Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Red Lentils	¾ cup	1 ½ cup
Baby Spinach	56 g	113 g
Carrot	170 g	340 g
Naan Bread	2	4
Garlic Puree	1 tbsp	2 tbsp
Ginger	15 g	30 g
Coconut Milk	400 ml	800 ml
Indian Spice Mix	1 tbsp	2 tbsp
Cilantro	7 g	14 g
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

Peel, then mince or grate **half the ginger** (use whole ginger for 4 ppl). Peel, then cut **carrot** in half, lengthwise, then into ¼-inch half-moons. Cut **paneer** into ½-inch cubes. Roughly chop **cilantro**. Rinse **lentils** in a strainer until **water** runs clear.



### Warm naan and melt butter

While the **curry** cooks, pat **naan** all over with damp paper towels, then wrap in foil to create a packet. Heat in the **top** of the oven, until warm, 4-5 min. Microwave **1 tbsp butter** (dbl for 4 ppl) in a small microwaveable bowl, until melted, 30 sec.



### Cook paneer

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** and swirl to melt, 1 min. Add the **paneer** and season with **salt** and **pepper**. Pan-fry, turning cubes occasionally, until golden on all sides, 3-4 min. (**TIP:** Don't overcrowd the pan; cook paneer in 2 batches for 4 ppl, using 1 tbsp butter for each batch!)



### Finish curry

In the last minute of cooking, add **baby spinach** to the pan with **curry**, then stir until **spinach** wilts.



### Cook lentils

Add **carrots, garlic puree, ginger** and **Indian Spice Mix** to the pan with **paneer**. Cook, stirring, until fragrant, 1 min. Add **lentils, coconut milk** and **½ cup water** (dbl for 4 ppl). Season with **salt** and **pepper**. Bring to a boil over high heat. Once boiling, reduce heat to medium. Cook, stirring often, until **lentils** soften, 8-10 min. (**TIP:** Add a ¼ cup water if the curry gets too thick.)



### Finish and serve

Brush **naan** with **melted butter**, then cut into quarters. Divide and spoon **curry** into bowls, then sprinkle **cilantro** over top. Serve **naan** alongside, for dipping.

## Dinner Solved!