



Paneer Butter Masala

with basmati rice

Veggie

Spicy

40 Minutes



Paneer Cheese



Crushed Tomatoes



Indian Spice Mix



Spicy Curry Paste



Ginger-Garlic Puree



Baby Spinach



Cilantro



Basmati Rice



Yellow Onion



Coconut Milk



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HELLO PANEER

A mild cheese that holds its shape even when fried or cooked in sauce!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Crushed Tomatoes	370 ml	796 ml
Indian Spice Mix	1 tbsp	2 tbsp
Spicy Curry Paste 🌶️	2 tbsp	4 tbsp
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	165 ml	400 ml
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 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) 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 the pot from heat. Set aside, still covered.



Start butter masala

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



Finish butter masala

- Add **crushed tomatoes, 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 butter** (dbl for 4 ppl) and **half the cilantro**.



Finish and serve

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

Dinner Solved!

Contact

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