



Paneer Butter Masala

with Basmati Rice

Veggie 40 Minutes



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Paneer Cheese



Indian Spice Mix



Tikka Sauce



Ginger-Garlic Puree



Baby Spinach



Cilantro



Basmati Rice



Yellow Onion



Coconut Milk

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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	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 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ 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.



Start butter masala

- 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!



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