



Paneer Tikka Masala Tacos

with Roasted Cauliflower and Pickled Radishes

Veggie

Quick

25 Minutes



Paneer Cheese



Cauliflower, florets



Flour Tortillas, 6-inch



Cilantro



Radish



Tikka Sauce



Cream



Indian Spice Mix



White Wine Vinegar



Honey



Crispy Shallots

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, measuring spoons, parchment paper, small pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Cauliflower, florets	285 g	570 g
Flour Tortillas, 6-inch	6	12
Cilantro	7 g	7 g
Radish	4	8
Tikka Sauce	½ cup	1 cup
Cream	56 ml	113 ml
Indian Spice Mix	1 tbsp	2 tbsp
White Wine Vinegar	2 tbsp	4 tbsp
Honey	1 tbsp	2 tbsp
Crispy Shallots	28 g	28 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 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 cauliflower

Cut **cauliflower** into bite-sized pieces. Add **cauliflower** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Sprinkle **half the Indian Spice Mix** over top. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until tender, 18-20 min. When **cauliflower** is done, drizzle **honey** over top, then stir to coat.



Sear paneer

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter**, then swirl the pan until melted, 30 sec. Add **paneer** and season with **salt** and **pepper**. Pan-fry, turning **cubes** occasionally, until crispy and golden-brown, 5-6 min. (**TIP:** Don't overcrowd the pan; cook paneer in 2 batches for 4 ppl, using 1 tbsp butter per batch!)



Pickle radishes

While **cauliflower** roasts, 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, 1 min. Remove the pot from heat. While **sugar** dissolves, thinly slice **radishes**. Add **radishes** to the pot with **pickling liquid**, then stir to combine. Set aside to pickle.



Finish paneer

Reduce heat to medium. Sprinkle **remaining Indian Spice Mix** over **paneer**. Cook, stirring often, until fragrant, 30 sec. Add **tikka sauce** and **cream** to the pan. Cook, stirring often, until **sauce** thickens, 1-2 min. Season with **salt** and **pepper**, to taste.



Prep

Roughly chop **cilantro**. Cut **paneer** into ½-inch cubes. Separate any **cubes** that are sticking together.



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 **paneer** between **tortillas**. Top with **cauliflower**, then **pickled radishes**. Drizzle **some pickling liquid** over top, if desired. Sprinkle with **crispy shallots** and **cilantro**.

Dinner Solved!