

# Sweet and Spicy Chili Paneer

with Peppers and Green Onion Basmati Rice

Veggie

30 Minutes



Paneer Cheese



Indian Spice



Basmati Rice



Green Onions



Sweet Bell Pepper



Snow Peas



Onion, sliced



Soy Sauce



Garlic



Chili Pepper



Sweet Chili Sauce



Cornstarch

HELLO PANEER

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

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

## Bust Out

Medium bowl, measuring spoons, small bowl, measuring cups, whisk, large non-stick pan, medium pot

## Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Indian Spice	1 tbsp	2 tbsp
Basmati Rice	¾ cup	1 ½ cup
Green Onions	2	4
Sweet Bell Pepper	160 g	320 g
Snow Peas	113 g	227 g
Onion, sliced	56 g	113 g
Soy Sauce	1 tbsp	2 tbsp
Garlic	6 g	12 g
Chili Pepper 🌶️	1	1
Sweet Chili Sauce	4 tbsp	8 tbsp
Cornstarch	1 tbsp	2 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 the **pepper** into ½-inch pieces. Trim **snow peas**. Peel, then mince or grate the **garlic**. Thinly slice the **green onions**. Finely chop **chili**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping chili!) Cut the **paneer** into ½-inch cubes and season with **salt** and **pepper**. Whisk together **soy sauce**, sweet **chili sauce**, **cornstarch**, **half the garlic** and **½ cup water** (dbl for 4 ppl) in a small bowl and set aside.



## Make sauce

Add the **onions**, **snow peas**, **peppers** and **¼ tsp chili** to the same pan (**NOTE:** Reference heat guide.) Cook, stirring often, until tender-crisp, 4-5 min. Add the **Indian spice** and **cornstarch mixture** from the small bowl to the pan. Cook, stirring frequently, until the **sauce** thickens slightly, 2-3 min.



## Cook rice

Heat a medium pot over medium heat. When the pot is hot, add **½ tbsp oil** (dbl for 4 ppl), then the **remaining garlic** and the **rice**. Cook, stirring often, until fragrant, 1 min. Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Reduce the heat to low. Cover and cook until the **rice** is tender and the **water** has been absorbed, 12-14 min.



## Finish rice

Add the **paneer** to the pan and stir to combine. Fluff the **rice** with a fork. Stir in **half the green onions** and season with **salt**.



## Fry paneer

While the **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**. Add the **paneer**. Pan-fry, turning the **cubes** occasionally, until crispy and golden-brown all over, 6-7 min. (**NOTE:** Cook the paneer in batches for 4 ppl, using 1 tbsp oil per batch.) Transfer to a plate.



## Finish and serve

Divide the **rice** between plates. Top with the **sweet and spicy paneer**. Sprinkle the **remaining green onions** over top.

## Dinner Solved!