



# Sweet and Spicy Chili Paneer

with Peppers and Green Onion Rice

Veggie

30 Minutes



Paneer Cheese



Indian Spice Mix



Basmati Rice



Green Onions



Sweet Bell Pepper



Snow Peas



Onion, sliced



Soy Sauce



Garlic



Sweet Chili Sauce



Cornstarch

## HELLO PANEER

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

## Start here

Before starting, wash and dry all produce.

## Bust Out

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

## Ingredients

|                   | 2 Person | 4 Person |
|-------------------|----------|----------|
| Paneer Cheese     | 200 g    | 400 g    |
| Indian Spice Mix  | 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            | 9 g      | 18 g     |
| 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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1



## Prep

Core, then cut **pepper** into ½-inch pieces. Trim **snow peas**. Peel, then mince or grate **garlic**. Thinly slice **green onions**. Cut **paneer** into ½-inch cubes, then season with **salt** and **pepper**. Whisk together **soy sauce**, **sweet chili sauce**, **cornstarch**, **half the garlic** and **¾ cup water** (dbl for 4 ppl) in a small bowl. Set aside.

2



## Cook rice

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

3



## Fry paneer

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

4



## Make sauce

Return the pan to medium-high and add **onions**, **snow peas** and **peppers**. Cook, stirring often, until tender-crisp, 3-4 min. Reduce heat to medium and add **Indian Spice Mix**. Cook for 1 min, until fragrant. Add the **cornstarch mixture** (from step1). Cook, stirring frequently, until the sauce thickens slightly, 1-3 min. Add the **paneer** to the pan and stir to combine.

5



## Finish rice

Fluff **rice** with a fork. Stir in **half the green onions**, then season with **salt**.

6



## Finish and serve

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

## Dinner Solved!