



# Tre Stelle Saag Paneer Pizza

with Creamy Coconut Sauce

Veggie

40 Minutes



Tre Stelle Paneer Cheese



Baby Spinach



Indian Spice Blend



Ginger



Cashews, chopped



All-Purpose Flour



Pizza Dough



Coconut Milk



Garlic



Cilantro



Red Onion



Tikka Sauce

HELLO PANEER

*This cheese is a high source of protein and made with only 3 ingredients!*

## Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

## Bust out

Baking sheet, grater, large non-stick pan

## Ingredients

	2 Person	4 Person
Tre Stelle Paneer Cheese	200 g	400 g
Pizza Dough	340 g	680 g
Baby Spinach	113 g	227 g
Coconut Milk	165 ml	400 ml
Indian Spice Blend	2 tbsp	4 tbsp
Garlic	6 g	12 g
Ginger	30 g	60 g
Cilantro	14 g	28 g
Cashews, chopped	28 g	56 g
Red Onion	56 g	113 g
Tikka Sauce	½ cup	1 cup
All-Purpose Flour	2 tbsp	4 tbsp
Sugar*	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.*

## Contact

Share your photos #HelloFreshLife  
Call or email us | (855) 272-7002  
hello@hellofresh.ca  
HelloFresh.ca



## Prep dough

Sprinkle both sides of the **dough** with **flour**. Divide the **dough** into two equal pieces (dbl for 4 ppl) and stretch each piece into a rough oval shape on a baking sheet. (**NOTE:** Use 2 baking sheets for 4 ppl). Let the **dough** rest in a warm place for 8-10 min.



## Make pizza

With floured hands, stretch **dough** again into **large oval shapes**. (**NOTE:** The dough should now hold its shape.) Spoon **saag paneer** onto **dough**. Sprinkle **remaining onions** over top. Bake **pizzas** in the **middle** of the oven, until golden brown and crisp, 14-18 min. (**NOTE:** For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through cooking.) Sprinkle **chopped cilantro** and **cashews** over **pizzas**.



## Prep

While **dough** rests, peel, then cut **half the onion** (whole for 4 ppl) into ¼-inch pieces. Peel, then mince or grate **garlic**. Peel, then mince or grate **ginger**. Roughly chop **cilantro**. Cut **Tre Stelle Paneer** into ½-inch cubes. Roughly chop **cashews**.



## Finish and serve

Cut **pizzas** into slices and divide between plates.

## Dinner Solved!



## Make saag paneer

Heat a large non-stick pan over medium-high. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **half the onions, garlic, ginger, Indian Spice Blend** and **1 tbsp sugar** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1-2 min. When fragrant, stir in **Tre Stelle Paneer, coconut milk** and **tikka sauce**. Season with **salt** and **pepper**. Cook, stirring frequently, until reduced slightly, 3-5 min. When reduced, remove pan from heat. Add **spinach** and stir to wilt, 1 min.