



# Curried Spinach and Paneer with Fragrant Cilantro Basmati

Veggie

35 Minutes



Paneer Cheese



Shallot



Garlic, cloves



Cilantro



Dal Spice Blend



Basmati Rice



Roma Tomato



Ginger



Baby Spinach



Sour Cream



Lemon

HELLO PANEER

*A mild cheese that holds its shape even when pan-fried!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Zester, box grater, medium pot, measuring cups, large non-stick pan, measuring spoons

## Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Shallot	50 g	100 g
Garlic, cloves	2	4
Cilantro	7 g	14 g
Dal Spice Blend	1 tbsp	2 tbsp
Basmati Rice	¾ cup	1 ½ cups
Roma Tomato	160 g	320 g
Ginger	30 g	60 g
Baby Spinach	113 g	227 g
Sour Cream	3 tbsp	6 tbsp
Lemon	1	1
Unsalted Butter*	2 tbsp	4 tbsp
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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## Prep

Peel, then mince or grate **1 tbsp ginger** (dbl for 4 ppl). Cut **tomatoes** into ½-inch pieces. Roughly chop **cilantro**. Zest **lemon**, then cut into wedges. Cut **paneer** into ½-inch cubes. Peel, then cut **shallot** into ¼-inch pieces. Peel, then mince or grate **garlic**.



## Start sauce

Using the same pan, reduce heat to medium. Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 1 min. Add **shallots** and **tomatoes**. Cook, stirring occasionally, until **tomatoes** soften, 4-5 min. Add **Dal Spice Blend**, **remaining garlic** and **remaining ginger**. Season with **salt**. Cook, stirring often, until fragrant, 1-2 min.



## Cook rice

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **half the cilantro**, **half the garlic** and **half the ginger**. Cook, stirring often, until fragrant, 1 min. Add **rice**. Cook, stirring often, until **rice** is toasted, 2-3 min. Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) and bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



## Finish sauce

Add **spinach** and **2 tbsp water** (dbl for 4 ppl) to the pan. (**NOTE:** For 4 ppl, add spinach in 2 batches.) Cook, stirring often, until **spinach** wilts and **sauce** is well combined, 2-3 min. Remove the pan from heat. Add **sour cream** and **crispy paneer**, then stir to combine. Season with **salt**, to taste.



## Cook paneer

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



## Finish and serve

Fluff **rice** with a fork, then stir in **lemon zest**. Divide **rice** between plates, then top with **spinach and paneer**. Sprinkle with **remaining cilantro**. Squeeze a **lemon wedge** over top, if desired.

## Dinner Solved!