



Paneer Tikka Masala Tacos

with Roasted Cauliflower and Pickled Radishes

Veggie

Quick

25 Minutes



Paneer Cheese



Cauliflower, florets



Flour Tortillas



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	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. (**TIP:** Don't overcrowd the pan; cook paneer in 2 batches for 4 ppl, using 1 tbsp butter per batch!)
- Add **paneer** and season with **salt** and **pepper**.
- Pan-fry, turning **cubes** occasionally, until crispy and golden-brown, 5-6 min.



Pickle radishes

- Meanwhile, 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!