



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Paneer Cheese

Paneer is a type of cottage cheese used in Indian cuisine. It has a fresh and firm texture with a creamy flavour that's lovely in curry.



H4 Tandoori Roasted Paneer with Cauliflower and Pappadums

Cauliflower and paneer cheese roasted in tandoori paste served with crunchy pappadums and a fresh mint and lime topping.



25 minutes



4 servings



Vegetarian

9 September 2022

Switch it up!

Turn this dish into a curry! Cook the cauliflower, tomatoes and tandoori paste in a saucepan with water. Serve with pan-fried paneer, fresh topping and pappadums. Add leftover veg such as sweet potato, carrots or broccoli to the curry.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	14g	9g	31g

FROM YOUR BOX

CAULIFLOWER	1
PANEER CHEESE	2 packets
TANDOORI PASTE	1 sachet
PAPPADUMS	1 packet
LEBANESE CUCUMBER	1
TOMATOES	2
LIME	1
MINT	1 bunch

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

oven tray

NOTES

Cooking the pappadums in the microwave according to the packet instructions will be the quickest method.



1. ROAST THE CAULIFLOWER

Set oven to 220°C.

Cut cauliflower into florets and cube paneer cheese. Toss on a lined oven tray with tandoori paste, **oil, salt and pepper**. Roast for 15-20 minutes until cauliflower is tender.



4. FINISH AND SERVE

Divide pappadums, roasted cauliflower and paneer among shallow bowls. Top with prepared ingredients. Serve with lime wedges.



2. COOK THE PAPPADUMS

Cook pappadums according to packet instructions (see notes).



3. PREPARE INGREDIENTS

Ribbon or thinly slice cucumber. Dice tomatoes. Zest lime and roughly chop mint leaves. Toss in a bowl with juice from 1/2 lime (wedge remaining and set aside).

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

