



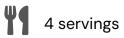


## Saag Paneer

### with Cocktail Naan

A comforting, classic curry! This saag paneer uses a custom spice blend to bring flavour to English spinach and is served with pan-fried paneer, basmati rice and cocktail naan.







# Spice it up!

Add a sprinkle of ground chilli powder at step 3, or serve the finished dish with green or red chilli slices.



38g

55g

99g

#### **FROM YOUR BOX**

| BASMATI RICE    | 300g      |
|-----------------|-----------|
| BROWN ONION     | 1         |
| TOMATOES        | 2         |
| GINGER          | 1 piece   |
| GARLIC          | 2 cloves  |
| SAAG SPICE MIX  | 1 packet  |
| ENGLISH SPINACH | 2 bunches |
| COCONUT MILK    | 400ml     |
| PANEER CHEESE   | 2 packets |
| COCKTAIL NAAN   | 9-pack    |
| LEMON           | 1         |
|                 |           |

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 stock cube of choice, ground turmeric

#### **KEY UTENSILS**

frypan, 2 saucepans, stick mixer

#### **NOTES**

Trim the ends off your English spinach and soak it in cold water to remove sand from the stems and leaves.

Blending part of the curry will give you the lovely green colour and still leave you with the texture of the vegetables. Blend the full curry to hide vegetables if desired.

Saag spice mix: ground cumin, ground coriander, ground cardamom, ground fenugreek, coconut sugar.

No gluten option - cocktail naan are replaced with ready-to-eat pappadums. Serve pappadums with curry.



#### 1. COOK THE RICE

Place rice in a saucepan with 1/2 tsp turmeric. Cover with 600ml water. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



#### 2. SAUTÉ THE AROMATICS

Heat a large saucepan over medium-high heat with oil. Roughly dice onion and tomatoes, peel and grate ginger, crush garlic. Add to pan as you go and sauté for 3 minutes. Add spice mix and 2 tbsp water. Cook for a further 1 minute.



#### 3. SIMMER & BLEND CURRY

Trim and roughly chop spinach (see notes). Add to pan. Add crumbled stock cube and pour in coconut milk and 1 tin water. Simmer, covered, for 10 minutes. Use a stick mixer to blend half the curry (see notes).



#### 4. COOK THE PANEER

Heat a frypan over medium-high heat with **oil.** Cube paneer and add to pan. Cook, turning, for 3-5 minutes until browned. Remove from pan and keep pan over heat (see step 5).



#### 5. WARM THE NAAN

Add extra **oil** to pan along with naan. Cook for 1–2 minutes on each side until golden and warmed through.



#### 6. FINISH AND SERVE

Season curry with juice from 1/2 lemon (wedge remaining), salt and pepper.

Divide rice among bowls. Ladle over curry. Top with panner and serve with naan and lemon wedges.

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



