



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.



H2 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

 2 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** 22g **TOTAL FAT** 11g **CARBOHYDRATES** 49g

FROM YOUR BOX

CAULIFLOWER BLOSSOMS	1 punnet
PANEER CHEESE	1 packet
TANDOORI PASTE	1 sachet
PAPPADUMS	1 packet
LEBANESE CUCUMBER	1
TOMATO	1
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.

Halve cauliflower blossoms and cube paneer cheese. Toss on a lined oven tray with tandoori paste, **salt, pepper** and extra **oil** if needed. Roast for 12-15 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 tomato. 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**

