




### Product Spotlight: Lemon


Thanks to its anti-bacterial properties, lemon juice mixed with hot water is a great remedy for a sore throat!



## 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.

 30 minutes

 2 servings

 Vegetarian

4 August 2023

## Spice it up!

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

Per serve: **PROTEIN** 17g **TOTAL FAT** 12g **CARBOHYDRATES** 57g

## FROM YOUR BOX

BASMATI RICE	150g
BROWN ONION	1
GINGER	1 piece
GARLIC CLOVE	1
SAAG SPICE MIX*	1 packet
ENGLISH SPINACH	1 bunch
PANEER CHEESE	1 packet
COCKTAIL NAAN	9-pack
LEMON	1
TOMATO	1

## FROM YOUR PANTRY

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

## KEY UTENSILS

2 frypan, saucepan, stick mixer

## NOTES

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

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

**No gluten option - cocktail naan are replaced with ready-to-eat pappadums.** Skip step 5 and serve pappadums with curry.



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### 1. COOK THE RICE

Place rice in a saucepan, 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 frypan over medium-high heat with **oil**. Roughly chop onion, peel and roughly chop ginger, crush garlic clove. Add to pan as you go and sauté for 3 minutes. Add in saag spice mix and **1 tbsp water**. Cook for a further minute.



### 3. SIMMER & BLEND CURRY

Trim spinach (see notes). Add to pan. Crumble in **stock cube** and pour in **1 cup water**. Simmer, covered, for 10 minutes. Use a stick mixer to blend until smooth.



### 4. COOK THE PANEER

Heat a frypan over medium-high heat with **oil**. Cut paneer into cubes 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

To warm cocktail naan, add to reserved frypan and 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**. Dice tomato.

Divide rice among bowls. Ladle over curry. Top with panner and diced tomato. 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**

