



Tofu Saag Paneer

with Buttery Toasted Pita



20-30min



2 Servings

Saag paneer is a popular Indian dish with iron-rich spinach and cubes of paneer, an Indian cheese that is firm enough to retain its shape, but silky-soft on the inside. We have reimagined Saag Paneer and replaced the "paneer" with crispy cubes of firm tofu, making this already delicious and nutritious vegetarian dish burst with protein. Toasted pita bread is served alongside as an ode to naan....

What we send

- pocketless pitas ^{1,6,11}
- garlic
- extra firm tofu ⁶
- fresh ginger
- fresh cilantro
- baby spinach
- whole cumin seeds
- mascarpone cheese ⁷
- butter ⁷

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- nonstick skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 874kcal, Fat 64g, Carbs 44g, Proteins 34g



1. Prep tofu

Drain **tofu** and slice lengthwise into 4 planks. Place between several layers of paper towels and cover with a heavy dish to press out liquid; set aside.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Peel and finely chop **2 large cloves garlic** (1 tablespoon). Pick and coarsely chop **cilantro leaves**; finely chop **stems** separately.



3. Fry tofu

Cut each plank into 8 cubes. In a large nonstick skillet, heat **1/8-inch oil** over medium-high. Add **tofu**, cook, turning once, until golden and crisp, about 8 minutes (be careful as it may splatter). Use a slotted spoon to transfer to a paper towel-lined plate; sprinkle with **salt**. Carefully pour off **all but 2 tablespoons oil** from the skillet.



4. Make saag

Add **cumin seeds** and **chopped ginger and garlic** to skillet and cook, stirring, until fragrant and golden 1–2 minutes. Add **spinach, cilantro stems**, and **3/4 cup water**. Cover and cook until wilted, 1 minute. Add **mascarpone, 1 teaspoon sugar**, and **1/2 teaspoon each salt and pepper**.



5. Simmer tofu

Add **tofu** to **spinach** in skillet, partially cover and simmer over medium heat until spinach is very soft, liquid is reduced by half, and tofu is tender, 6–8 minutes. Stir in **half of chopped cilantro leaves**.



6. Toast pita

Preheat broiler with the top rack 6 inches from the heat source. Lightly rub **pita** on both sides with **butter** and broil on a foil-lined baking sheet, turning once, until just golden, 30 seconds–2 minutes (watch closely as broilers vary). Tear into pieces and serve with **tofu saag paneer**. Garnish with **remaining cilantro**. Enjoy!