



# DINNERLY



**FAST**

**NO ADDED GLUTEN**

## Saag Paneer with Turmeric Rice Pilaf

 ca. 20min  2 Servings

Saag paneer is one of our all around favorite Indian dishes. It's always got a healthy dose of spinach front and center, along with big pieces of cheese that are fried to be perfectly crispy on the outside, but still soft on the inside. We serve ours on a bed of fancy-looking, but easy to make, turmeric rice pilaf. It's a feast for the eyes as well as the stomach! We've got you covered!

#### WHAT WE SEND

- jasmine rice
- garlic
- ground turmeric
- baby spinach
- red onion
- garam masala

#### WHAT YOU NEED

- 2 tablespoons butter <sup>7</sup>
- kosher salt & ground pepper

#### TOOLS

- fine-mesh sieve
- small saucepan

#### ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 780.0kcal, Fat 37.0g, Proteins 22.0g, Carbs 93.0g



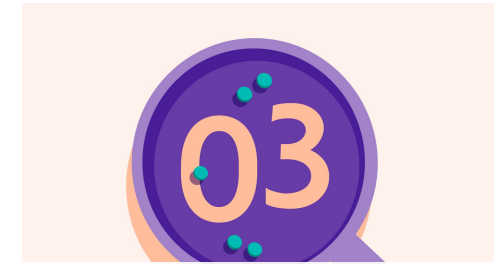
#### 1. Prep garlic & rice

Peel and finely chop **1 teaspoon garlic**. Rinse **rice** in a fine-mesh sieve until water runs clear.



#### 2. Cook rice

Heat **1 tablespoon oil** in a small saucepan over medium. Add **½ teaspoon of the garlic** and **1 teaspoon of the turmeric**. Cook until fragrant, about 30 seconds. Add **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm.



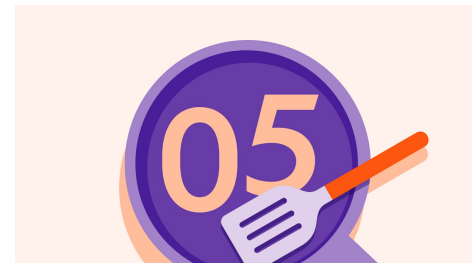
#### 3. Prep onion & cheese

Pat **all of the queso blanco** dry, then break into roughly **¾-inch** pieces. Halve **onion**, then peel and cut into **½-inch** pieces.



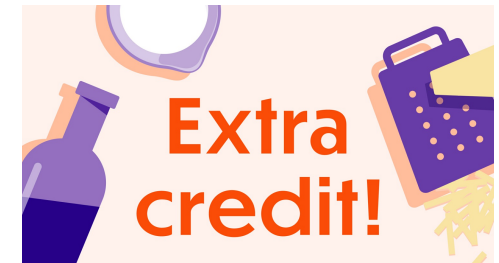
#### 4. Brown cheese & onions

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **cheese** in an even layer; cook, without stirring, until browned, 1–2 minutes. Transfer cheese to a plate with a slotted spoon. Heat **2 teaspoons oil** in same skillet over medium. Add **onions, ¼ teaspoon salt**, and **a few grinds pepper**. Cook until onions are softened, 3–4 minutes.



#### 5. Finish & serve

Add **remaining garlic** and **2 teaspoons of the garam masala** to skillet; cook until fragrant, about 30 seconds. Add **spinach** and **2 tablespoons each water and butter**. Cook until spinach is wilted, 1–2 minutes. Stir in **cheese**; remove skillet from heat. Season to taste with **salt and pepper**. Fluff **rice**. Serve **saag paneer** over **rice**. Enjoy!



#### 6. Use up your extra garlic!

Find yourself with leftover garlic? Make an Indian-style garlic chutney to dollop on top of this saag paneer for a tangy, spicy lift. Combine lots of chopped garlic, lime juice, red pepper flakes or finely chopped red chiles, and salt. Crush together in a mortar and pestle or blend until a paste forms.