



# DINNERLY



**FAST**

**NO ADDED GLUTEN**

## Saag Paneer with Turmeric Rice Pilaf

 20-30min  4 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

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

#### WHAT YOU NEED

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

#### TOOLS

- fine-mesh sieve
- large nonstick skillet
- medium saucepan

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 670.0kcal, Fat 32.0g, Proteins 17.0g, Carbs 79.0g



#### 1. Prep garlic & rice

Peel and finely chop **2 teaspoons garlic**. Rinse **rice** in a fine-mesh sieve until water runs clear.



#### 2. Cook rice

Heat **2 tablespoons oil** in a medium saucepan over medium. Add **half of the garlic** and **2 teaspoons turmeric**. Cook until fragrant, about 30 seconds. Add **rice**, **2 cups water**, and **1 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.



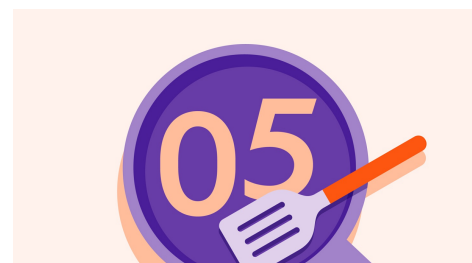
#### 3. Prep onions & cheese

Pat **all of the queso blanco** dry, then break into roughly  $\frac{3}{4}$ -inch pieces. Halve **onion**, then peel and cut into  $\frac{1}{2}$ -inch pieces.



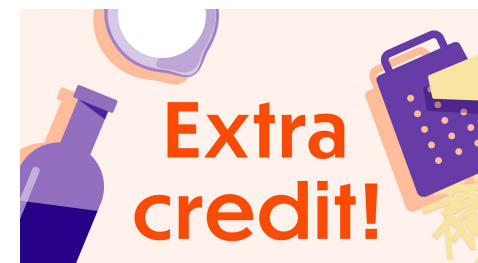
#### 4. Brown cheese & onions

Heat **1½ tablespoons oil** in a large 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 **1 tablespoon oil** in same skillet over medium. Add **onions**, **½ teaspoon salt**, and **a few grinds pepper**. Cook until onions are softened, 3–4 minutes.



#### 5. Finish & serve

Add **remaining garlic** and **1 tablespoon garam masala** to skillet; cook until fragrant, about 30 seconds. Add **spinach** and **4 tablespoons each water and butter**. Cook until spinach is wilted, about 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.