



# Saag Paneer Side Dish

with Baby Spinach and Toasted Almonds

Special Sides 15-20 Minutes • Mild Spice • Veggie

4A

Find all your unchilled Market items in bag A.



Paneer



Korma Curry Paste



Baby Spinach



Creme Fraiche



Toasted Flaked Almonds

**Pantry Items**  
Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Frying pan.

## Ingredients

Ingredients	Quantity
Paneer** 7)	226g
Korma Curry Paste 9)	50g
Baby Spinach**	40g
Crema Fraiche** 7)	75g
Toasted Flaked Almonds 2)	15g

Pantry	Quantity
Water*	1.5 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	214g	100g
Energy (kJ/kcal)	2604 /622	1216 /291
Fat (g)	52.2	24.4
Sat. Fat (g)	28.1	13.1
Carbohydrate (g)	11.5	5.3
Sugars (g)	8.6	4.0
Protein (g)	27.6	12.9
Salt (g)	2.02	0.94

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

2) Nuts 7) Milk 9) Mustard

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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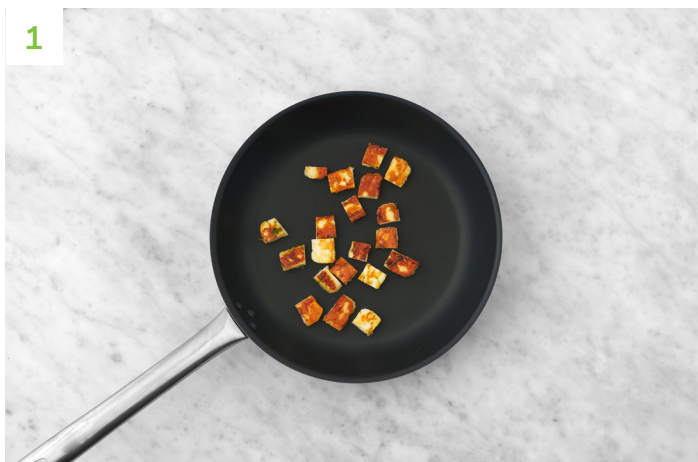
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1



## Fry the Paneer

a) Cut the **paneer** into 2cm cubes.

b) Heat a drizzle of **oil** in a large frying pan on medium-high heat.

c) Once hot, add the **paneer** to the pan and season with **salt** and **pepper**. Fry until golden all over, 5-8 mins. Turn regularly to brown them evenly.

2



## Bring on the Flavour

a) Once cooked, add the **korma curry paste** and mix to coat the **paneer**, 1 min.

b) Add the **spinach**. Season with **salt** and **pepper** and add a splash of **water**. Stir-fry until wilted and piping hot, 2-3 mins.

c) Turn down the heat to medium, then add the **crema fraiche** and **water** (see pantry for amount). Stir to combine, 1-2 mins.

3



## Finish and Serve

a) Pop your **saag paneer** into your serving bowl and sprinkle over the **toasted flaked almonds** to finish.

Enjoy!