

Palak Paneer

with Naan Bread & Kachumber Salad

A North Indian favorite, palak paneer is a delicious variation on saag (an ancient dish of curried leafy greens). As its name suggests, it features paneer, an incredible, unaged cheese that keeps its shape and crisps up in the pan. Here, we're cooking spinach and paneer with traditional spices and yogurt, with deeply savory, creamy results. And we're serving our palak paneer with toasted naan and a kachumber salad (a classic Indian salad featuring cucumber and tomatoes).



Ingredients

- 2 Pieces Naan Bread
- 4 Ounces Paneer Cheese
- ½ Cup Plain Greek Yogurt
- 2 Cloves Garlic
- 1 Cucumber
- 1 Lemon
- 1 Pound Spinach
- 1 Red Onion
- ¼ Pound Yellow Baby Heirloom Tomatoes

Knick Knacks

- 1 1-Inch Piece Ginger
- ½ Teaspoon Chaat Masala
- 1 Tablespoon Palak Paneer Spice Blend
(Garam Masala, Ground Cumin, Ground Cardamom, Ground Turmeric & Cayenne Pepper)

Makes 2 Servings

About 640 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Preheat the oven to 350°F. Wash and dry the fresh produce. Medium dice the paneer cheese. Medium dice the cucumber. Peel and mince the garlic and ginger. Halve and deseed the lemon. Peel, halve and thinly slice the onion. Halve the tomatoes.

2



Start the spinach:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Working in batches if necessary, add the **spinach** and cook, stirring frequently, 1 to 3 minutes, or until completely wilted. Transfer to a clean work surface. Wipe out the pan.

3



Chop the spinach:

Roughly chop the **cooked spinach**; use paper towels to absorb any liquid from the cutting board.

4



Start the paneer:

In the pan used to cook the spinach, heat 2 teaspoons of olive oil on medium-high until hot. Add the **paneer cheese** and cook, stirring frequently, 1 to 2 minutes, or until golden brown on all sides. Add the **garlic, ginger** and **spice blend**. Cook, stirring frequently, 30 to 45 seconds, or until the spices are toasted and fragrant.

5



Finish the paneer & spinach:

Add the **chopped spinach** and **yogurt** to the pan of paneer cheese. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and heated through. Remove from heat and season with salt and pepper to taste.

6



Finish & plate your dish:

To make the dressing, in a medium bowl, combine the **chaat masala** and the **juice of 1 lemon half** (you will have extra lemon); season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined. In a separate medium bowl, combine the **cucumber, tomatoes** and as much of the **onion** as you'd like. Add enough of the **dressing** to coat the salad (you may have extra dressing); toss to thoroughly combine. Using tongs, place the **naan bread** directly onto the oven rack and heat for 2 to 3 minutes, or until warmed through. Remove from the oven. Divide the **finished paneer and spinach** between 2 dishes. Serve with the **salad** and **warmed naan bread** on the side. Enjoy!