

Ingredients



½ cup Long Grain White Rice



1 piece Ginger



1/4 cup Cream



1 Zucchini



1 15.5-oz can Chickpeas



2 Tbsps Tomato Paste



2 cloves Garlic



4 oz Paneer Cheese



2 Tbsps Tomato Achaar



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1 Prepare the ingredients

- Medium dice the cheese.
- Wash and dry the zucchini; halve lengthwise, then thinly slice crosswise.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Peel and roughly chop 2 cloves of garlic.
- Drain and rinse the chickpeas.



2 Cook the rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, combine the rice, a big pinch of salt, and 1 cup of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

3 Brown the cheese

- Meanwhile, in a large pan (nonstick, if you have one), heat a thin layer of oil on medium.
- Once the oil is hot enough that a piece of cheese sizzles immediately when added, add the diced cheese in an even layer (carefully, as it may pop). Cook, stirring halfway through, 4 to 6 minutes, or until lightly browned and crispy.



- \bullet Transfer to a paper to wel-lined plate and immediately season with salt.
- Wipe out the pan.

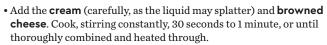
4 Cook the zucchini

- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced zucchini, chopped ginger, and chopped garlic; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



5 Make the curry & serve your dish

- Add the **tomato paste** and **tomato achaar** to the pan. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **drained chickpeas** and ½ cup of water (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 5 to 6
- minutes, or until the liquid is slightly thickened.



- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the curry over the cooked rice. Enjoy!



