

# Indian-Style Paneer & Creamy Tomato Curry

with White Rice

2 SERVINGS

⌚ 25-35 MINS

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## Ingredients



½ cup Long Grain White Rice



1 piece Ginger



¼ 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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"Alexa, find Blue Apron recipes."

## 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.
- Transfer to a paper towel-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 achar** 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.
- Add the **cream** (carefully, as the liquid may splatter) and **browned cheese**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined and heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **curry** over the **cooked rice**. Enjoy!

