

# Paneer & Vegetable Curry

with Coconut, Spinach & Tomatoes

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



10 oz Tail-On Shrimp<sup>1</sup>



½ cup Long Grain White Rice



4 oz Paneer Cheese



3 oz Baby Spinach



2 Scallions



4 oz Grape Tomatoes



2 cloves Garlic



1 Tbsp Yellow Curry Paste



2 Tbsps Tomato Paste



1 13.5-oz can Light Coconut Milk



2 tps Vadouvan Curry Powder

## Cook along on the app



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<sup>1</sup>. peeled & deveined

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

### 1 Cook the rice

- Carefully rinse the **rice** (sifting through for any 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.



### 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Small dice the **cheese**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**.



### ↔ ADDITIONAL STEP *If you chose Shrimp*

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Transfer to a plate.
- Wipe out the pan.

### 3 Brown the cheese

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced cheese**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned (be careful, as the cheese may pop as it cooks).



### ↔ CUSTOMIZED STEP 3 *If you chose Shrimp*

- Brown the cheese as directed, using the same pan.

### 4 Make the curry & serve your dish

- Add the **sliced white bottoms of the scallions** and **chopped garlic** to the pan. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Add the **tomato paste**, **curry paste**, and **half the curry powder** (you will have extra); season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Carefully add the **halved tomatoes** and **half the coconut milk** (you will have extra). Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Turn off the heat; stir in the **spinach** until just wilted. Taste, then season with salt and pepper if desired.
- Serve the **curry** with the **cooked rice**. Garnish with the **sliced green tops of the scallions**. Enjoy!



### ↔ CUSTOMIZED STEP 4 *If you chose Shrimp*

- Make the curry and serve your dish as directed, adding the **cooked shrimp** to the pan along with the spinach.