



## BUTTER PANEER & DAAL TADKA

### **HEATING INSTRUCTIONS: 2+ Servings**

*If frozen, defrost in refrigerator overnight.*

1. Pour contents of daal tadka and butter paneer in heavy-bottomed skillets, and add a splash of water to each pan.
2. Heat over medium-high heat, stirring frequently, until simmering.
3. Reduce heat to low, and simmer for 3 minutes.
4. Meanwhile, heat basmati rice in the microwave.
5. Enjoy with garlic naan, coriander chutney and raïta.

### **HEATING INSTRUCTIONS: 4+ Servings**

*If frozen, defrost in refrigerator overnight.*

1. Pour contents of daal tadka and butter paneer in heavy-bottomed skillets, and add a splash of water to each pan.
2. Heat over medium-high heat, stirring frequently, until simmering.
3. Reduce heat to low, and simmer for 3 minutes.
4. Meanwhile, heat basmati rice in the microwave.
5. Enjoy with garlic naan, coriander chutney and raïta.

### **BON APPETIT!**

**\*For food safety, all hot items should be heated to a minimum of 165 °F**

**\*\* Consume or freeze dishes on or before expiry date**