DAAL TADKA & SAAG PANEER

HEATING INSTRUCTIONS: 2+ SERVINGS

1. Pour contents of daal tadka and saag paneer into wide pots, and add about 2 tablespoons (30ml) of water to each.
2. Heat both curries over medium-high heat, stirring frequently to prevent scorching until curry is simmering.
3. Reduce heat to low and allow curry to simmer for 5 minutes.
4. Meanwhile, heat tomato rice and potato curry in the microwave.
5. Enjoy with coriander chutney, raïta and naan.

HEATING INSTRUCTIONS: 4+ Servings

1. Pour contents of daal tadka and saag paneer into wide pots, and add about 2 tablespoons (30ml) of water to each.
2. Heat both curries over medium-high heat, stirring frequently to prevent scorching until curry is simmering.
3. Reduce heat to low and allow curry to simmer for 5 minutes.
4. Meanwhile, heat tomato rice and potato curry in the microwave.
5. Enjoy with coriander chutney, raïta and naan.

BON APPETIT!

***If frozen, defrost in the refrigerator overnight**

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

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