



BUTTER PANEER & BAINGAN BHARTA

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F.
2. Pour contents of butter paneer and baingan bharta containers into separate saucepans and add a splash (2 tablespoons) of water.
3. Heat both over medium-high heat, stirring frequently with a spatula, until curry is simmering.
4. Reduce heat to low and allow curries to simmer 5 minutes.
5. Place garlic naan on a baking sheet and heat in the oven for 5 minutes. Meanwhile, heat basmati rice in the microwave.
6. Toss kachumbar salad and enjoy your curries with coriander chutney and raita.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375°F.
2. Pour contents of butter paneer and baingan bharta containers into separate saucepans and add a splash (2 tablespoons) of water.
3. Heat both over medium-high heat, stirring frequently with a spatula, until curry is simmering.
4. Reduce heat to low and allow curries to simmer 5 minutes.
5. Place garlic naan on a baking sheet and heat in the oven for 5 minutes. Meanwhile, heat basmati rice in the microwave.
6. Toss kachumbar salad and enjoy your curries with coriander chutney and raita.

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.**