



## BUTTER PANEER & DAAL TADKA

### **HEATING INSTRUCTIONS: 1-2 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Pour contents of butter paneer and daal tadka container into a wide saucepan, adding a splash of water to the daal.
2. Heat over medium-high heat, stirring frequently to prevent scorching, until curries are simmering. Simmer for 3 minutes.
3. Meanwhile, heat basmati rice in microwave.
4. Enjoy with raïta and coriander chutney, and garlic naan

### **HEATING INSTRUCTIONS: 3-4 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Pour contents of butter paneer and daal tadka container into a wide saucepan, adding a splash of water to the daal.
2. Heat over medium-high heat, stirring frequently to prevent scorching, until curries are simmering. Simmer for 3 minutes.
3. Meanwhile, heat basmati rice in microwave.
4. Enjoy with raïta and coriander chutney, and garlic naan

BON APPETIT!

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