



Paneer Pan Fry Creamy Curry



4 Servings



Prep: 2 - 24
hours

Cook: 3 - 5 mins

INGREDIENTS

- 1 tbsp Belicious Masala
- 1 tsp chilli powder
- 1 slab paneer
- 6 cloves garlic, chopped
- 1 eggplant
- 5 tbsp coconut oil
- 250 g green beans, whole
- 400 ml coconut cream
- 2 tbsp almond meal
- Fresh coriander, to serve
- Rice, to serve

DECORATION/ACCOMPANIMENT

Fresh coriander and rice

LET'S GET COOKING!

1. Cut eggplant into slices.
2. Pan fry in coconut oil on both sides until brown, set aside.
3. Cut paneer into squares.
4. In same pan fry until brown on all sides, set aside.
5. Add beans, Belicious Masala, chilli, garlic, more coconut oil if needed and pan fry for 2 minutes.
6. Return all 'set aside' ingredients to pan.
7. Add coconut cream, almond meal, salt to taste, simmer for 15 minutes.
8. Add fresh coriander and serve with rice.

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Belicious ingredients

