



Veggie Paneer Samosa-Style Wraps with Cucumber Salad

Veggie

35 Minutes



Paneer Cheese



Yellow Onion



Yellow Potato



Green Peas



Ginger



Indian Spice Blend



Cilantro



Mini Cucumber



Flour Tortillas, 6-inch



Vegetable Broth Concentrate



Lime



Spring Mix



Greek Yogurt

HELLO PANEER

A mild cheese that holds its shape even when fried or baked!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, zester, box grater, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Paneer Cheese	200 g	400 g
Yellow Onion	56 g	113 g
Yellow Potato	360 g	720 g
Green Peas	56 g	113 g
Ginger	30 g	60 g
Indian Spice Blend	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Mini Cucumber	132 g	264 g
Flour Tortillas, 6-inch	6	12
Vegetable Broth Concentrate	1	2
Lime	1	2
Spring Mix	56 g	113 g
Greek Yogurt	100 ml	200 ml
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes and prep

Cut **potatoes** into ½-inch pieces. Add **potatoes**, **1 tsp Indian Spice Blend** and **1 tbsp oil** (dbl both for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven until golden-brown, 25-28 min. While **potatoes** roast, cut **paneer** into ¼-inch pieces. Peel, then mince or grate **1 tbsp ginger**. Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl). Zest, then juice **lime**. Roughly chop **cilantro**. Grate **one cucumber**, then cut **remaining cucumber** into ¼-inch slices.



Finish filling and assemble wraps

Add **roasted potatoes**, **broth concentrate** and **remaining cilantro** to the large bowl with **paneer filling**. Stir to combine. Arrange **tortillas** on a clean surface. Using a spoon, divide **potato-paneer mixture** down the middle of **each tortilla**. Roll **tortillas** tightly over **filling**, then place seam-side down on a plate.



Make paneer filling

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **paneer** and **onions**. Cook, stirring occasionally, until **paneer** is golden-brown, 3-4 min. Add **remaining Indian Spice Blend**, **peas** and **remaining ginger**. Cook, until fragrant, 1 min. Season with **salt** and **pepper**, then stir to combine. Transfer **paneer filling** to a large bowl and cover to keep warm.



Fry wraps

Wipe the same pan (from step 2) clean. Heat over medium. When hot, add **1 tbsp oil**, then the **wraps**, seam-side down in the pan. Cook until golden on one side, 2-3 min. Carefully flip and cook, until golden on the other side, 2-3 min. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp oil for each batch!) Transfer to a plate.



Make cucumber raita

Stir together **grated cucumber**, **yogurt**, **half the cilantro**, **¼ tsp sugar** and **¼ tsp salt** (dbl both for 4 ppl) in a small bowl.



Finish and serve

Whisk together **lime juice**, **lime zest**, **1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a medium bowl. Add **sliced cucumbers** and **spring mix** to the bowl. Season with **salt** and **pepper**, then toss to combine. Cut **samosa wraps** in half. Divide **salad** and **samosa wraps** between plates. Serve **cucumber raita** on the side for dipping.

Dinner Solved!