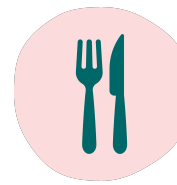




Sharwood's Paneer & Tomato Balti



15 mins



Serves 4



Simple

Ingredients

- 1 tbsp Vegetable Oil
- 225g Paneer Cheese, Diced
- 1 Jar Sharwood's Balti Sauce 420g
- Tomatoes, Chunky Diced

Method

1. Simply fry the paneer in a little oil for a few minutes until browned.
2. Add the tomatoes and fry for a further 2 minutes.
3. Add the sauce and simmer for 2 – 3 minutes.

Please ensure food is cooked through and piping hot throughout before serving.

Swap Tips: Swap the paneer for a can of cooked lentils or chickpeas.