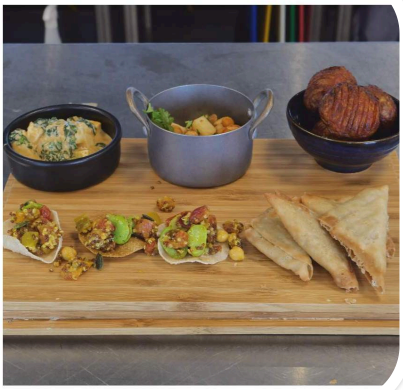
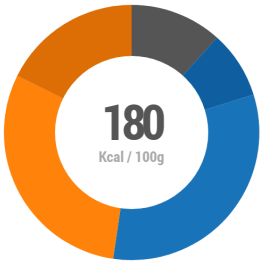
Indian 'Inspired' Snacks (website)

OVERVIEW ...





CALORIES:

40.7% Carbs

11.7% Protein

47.7% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:

WHEAT, ALMONDS, MILK, CELERY, SOYA

MAY CONTAIN:

HAZELNUTS, PECANS, CASHEWS, WALNUTS, BRAZIL NUTS, PISTACHIOS, MACADAMIAS

PEANUTS

OTHER PROPERTIES:

VEGETARIAN

RECIPE INGREDIENTS ...	QUANTITY:	DESCRIPTION:	METHOD:
110930 Param Paneer Cheese.. - 110930 PANEER CHEESE	25g		*unchanged*
35002 Sysco Classic Garam Masala.. - 35002 GARAM MASALA	2g		*N/A*
10428 Baby Leaf Spinach.. BABY LEAF SPINACH FRESH DIRECT	10g		*unchanged*
70215 Wholesome Farms Fresh British Double Cream.. - 70215 CREAM	25ml		*unchanged*
128598 Karimix Murgh Mukhani Curry Paste / 1L.. - 128598 MURGH MUKHANI CURRY PASTE	5g		*unchanged*
132404 Chick Peas in Water.. CHICK PEAS IN WATER	15g		*unchanged*

118707 Cooked New Potatoes.. NEW POTATOES	15g		unchanged
114218 Lemons.. LEMONS FRESH DIRECT	5g		unchanged
89782 Whole Blanched Almonds.. ALMONDS	15g		unchanged
113885 Herb Bunched Coriander.. HERB BUNCHED CORIANDER FRESH DIRECT	5g		N/A
136426 Daloon Mini Vegetable Samosa.. MINI VEGETABLE SAMOSA	120g	4x Each	unchanged
121013 Knorr Patak's Mini Pappadums 1kg.. PATAK'S MINI PAPPADUMS	5g		N/A
132877 Greens Cuisin'Easy Indian Summer Frozen Salad.. - 132877 INDIAN SUMMER FROZEN SALAD	15g		unchanged
13452 Bannisters Yorkshire Family Farm Baby Hasselback Potatoes.. HASSELBACK POTATOES	80g		unchanged
116333 Lion Tandoori Ketchup.. TANDOORI KETCHUP	15g		unchanged
35016 Sysco Classic Hot Chilli Powder.. HOT CHILLI POWDER	2g		N/A

PRODUCTS / PACK SIZES ...

1 Serving

359g / 664kcal
1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Dice the paneer
Dice the new potatoes
Toast the almonds
Chop the coriander
Defrost the Indian salad
Defrost the hasslebacks
Deep fry the pappadums

Deep fry the chickpeas

Method:

1. In a pan over a medium heat fry the paneer with the garam masala and mukhani paste, add the cream and spinach, bring to a gentle boil - set to one side
2. In a bowl mix together the chopped new potato, chickpeas, almonds, lemon juice, coriander and half the chilli powder.
3. In another bowl mix together the hassleback potatoes with the tandoori ketchup and chilli - transfer to a baking tray and roast in an oven at 200°C for approx. 8mins or until crisp.
4. Deep fry the samosas at 180°C until core temp has been reached - drain onto a papered tray.
5. Bring each component together in bowls on a tray - add the pappadum's to the tray and top with the Indian salad - serve!