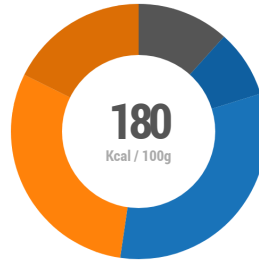
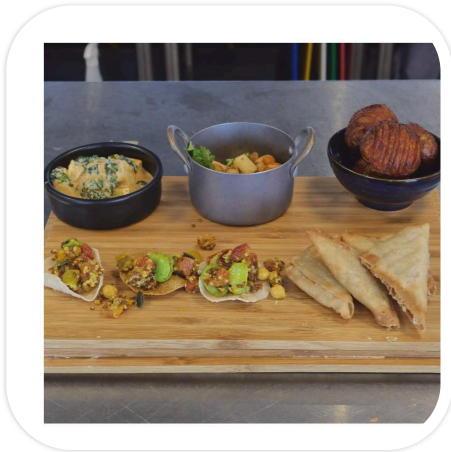


# Indian 'Inspired' Snacks (website)

OVERVIEW ...



CALORIES:

40.7% Carbs

11.7% Protein

47.7% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



MAY CONTAIN:



OTHER PROPERTIES:



RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

110930 Param Paneer Cheese.. - BRAKES

110930 PANEER CHEESE

**25g**

*unchanged*

35002 Sysco Classic Garam Masala.. - BRAKES

35002 GARAM MASALA

**2g**

*N/A*

10428 Baby Leaf Spinach..

BABY LEAF SPINACH FRESH DIRECT

**10g**

*unchanged*

70215 Wholesome Farms Fresh British Double Cream.. - BRAKES

70215 CREAM

**25ml**

*unchanged*

128598 Karimix Murgh Mukhani Curry Paste / 1L.. - BRAKES

128598 MURGH MUKHANI CURRY PASTE

**5g**

*unchanged*

132404 Chick Peas in Water..

CHICK PEAS IN WATER

**15g**

*unchanged*

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