

Chili Paneer

by Shivangi @raodyrecipes

SAVORY *recipe*

with Coconut Aminos

Serves: 3-4

INGREDIENTS

- 1 16 oz package of grassfed and organic paneer (Shivangi uses Gopi brand from Whole Foods, we tried it and loved it too)
- 3 Tbsp Coconut Aminos
- 1 Tbsp Coconut Vinegar (can also use rice vinegar)
- 1 Tbsp Sriracha*
- 1 Tbsp Coconut Nectar
- 4-5 scallions chopped
- 1/4 red onion diced
- 1 green pepper diced
- 1 Tbsp arrowroot powder
- 1 inch ginger grated
- 4 cloves garlic grated
- 1/4 tsp salt
- 1/4 tsp black pepper
- 2 Tbsp toasted sesame oil



* Dry Sriracha Seasoning Blend:
Blend together, store in the fridge!
25 small dried red chiles
1 Tbsp Coconut Crystals
2 tsp sea salt
1/2 tsp garlic powder
1 teaspoon lemon juice

INSTRUCTIONS

Stir vigorously until thick: 2 Tbsp Coconut Aminos, along with the Coconut Vinegar, Sriracha, Coconut Nectar, arrowroot powder, cloves, grated garlic, grated ginger, salt, and black pepper. Taste and adjust seasonings as necessary. If sauce is too thin, add a bit more arrowroot powder. Also you might want to start with a little less salt and adjust as needed. Chop vegetables, and cut paneer into 1 inch cubes. Heat oil in a large skillet on low-medium heat. Place chopped paneer pieces on skillet leaving space in between each piece (don't overcrowd). Let sizzle till golden brown and crispy, then flip to other side and brown. May take a few minutes for paneer to get crispy. Once paneer is crispy on both sides, turn heat to medium high and add 1 Tbsp Coconut Aminos and chopped scallions (the white part) to skillet and sauté with paneer. Then add diced red onions and green pepper and sauté for 2-3 minutes until slightly cooked down (We like veggies slightly crisp and crunchy). Add sauce and continue to sauté for 5 minutes. Sauce should further reduce and fully coat paneer and veggies. Taste and adjust any final seasonings. Remove from heat and garnish with green scallions (highly recommended) and cilantro (optional). Serve hot with rice or cauliflower rice! Enjoy!

Learn more about our products at www.coconutsecret.com
www.instagram.com/coconutsecretofficial