



Crispy Chicken Curry Rolls

with Apricot Chutney & Spinach Salad

20-30min 2 Servings

Is there a better way to eat chicken curry than these crispy kati rolls? We don't think so! A flavorful mixture of curried chicken and chickpeas is rolled into flour tortillas and pan-fried until golden and crisp. Think Indian-style chimichangas! The rolls are served with a refreshing spinach salad and tangy-sweet apricot chutney dipping sauce.

What we send

- 1 medium red onion
- 1 oz fresh ginger
- garlic (use 2 large cloves)
- 12 oz pkg boneless, skinless chicken breasts
- curry powder (use 3½ tsp)
- 1 can chickpeas
- 2 pkts apricot preserves
- 6 (8-inch) flour tortillas (use 4)¹
- 3 oz baby spinach

What you need

- kosher salt & pepper
- neutral oil
- apple cider vinegar (or red wine vinegar)
- sugar

Tools

- medium nonstick skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat(1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 58g, Carbs 56g, Proteins 52g



1. Prep ingredients

Peel and finely chop **all of the onion**. Peel and finely chop **1 tablespoon ginger** and **2 teaspoons garlic**. Pat **chicken** dry, then cut into ¾-inch pieces and place in a small bowl. Season generously with **salt** and **pepper**.



2. Brown chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** and cook until browned all over, 4–5 minutes. Stir in **¾ of the onions** and cook until golden, 3–4 minutes. Add **¾ each of the ginger and garlic**, and cook until fragrant, about 1 minute. Add **3½ teaspoons curry powder** and cook until toasted, about 1 minute.



3. Make curry

Push **chicken** to one side of the skillet, then add **chickpeas and their liquid** to the empty side. Use the back of a fork to coarsely mash chickpeas over medium-high heat. Cook, stirring mashed chickpeas and chicken together, until liquid is slightly evaporated, 3–5 minutes.



4. Make apricot chutney

Heat **1 tablespoon oil** in a small saucepan over medium. Add **remaining onions**; cook, stirring, 2–3 minutes. Add **remaining ginger and garlic**; cook, 1 minute. Add **apricot preserves**, **3 tablespoons water**, **2½ tablespoons vinegar**, and **1 tablespoon sugar**. Bring to a boil over high, then reduce heat to a simmer until chutney is reduced to ½ cup, 1–2 minutes. Season with **salt**.



5. Make salad & fill rolls

In a large bowl, whisk together **1 teaspoon of the chutney**, **1 tablespoon oil**, **½ tablespoon vinegar**, and **a pinch each of salt and pepper**. Add **spinach**; toss to combine and set aside. Arrange **4 tortillas** (save rest) on a work surface. Evenly spoon **curry** into the center of each; spread filling into a 6- x 2-inch rectangle. Fold in sides, then tightly roll each up like a burrito.



6. Fry rolls & serve

Wipe out skillet used to cook **curry**. Heat **¼ inch oil** in skillet over medium. Add **rolls**, seam side down, and cook until browned all over, turning occasionally, about 5 minutes (reduce heat if browning too quickly). Transfer to a paper towel-lined cutting board to drain. Cut each **chicken curry roll** in half. Serve **spinach salad** and **remaining chutney** alongside. Enjoy!