

# DINNERLY



## Indian Butter Chickpeas with Steamed Rice



20-30min



2 Servings

## WHAT WE SEND

- 5 oz basmati rice
- 1 yellow onion
- 1 oz fresh ginger
- ¼ oz curry powder
- 6 oz tomato paste
- 15 oz chickpeas
- 13.5 oz coconut milk <sup>15</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- butter <sup>7</sup>
- sugar

## TOOLS

- small saucepan
- large skillet

## ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

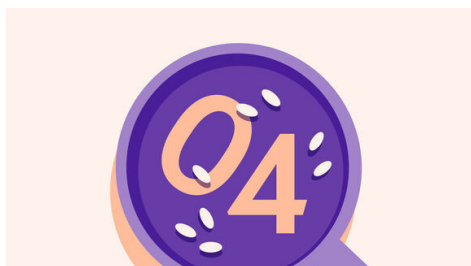
Calories 0kcal



### 1. Cook rice & prep

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Thinly slice **onion**. Peel and finely chop **1 teaspoon each of ginger and garlic**.



### 4. Finish & serve

Fluff **rice** with a fork.

Serve **Indian butter chickpeas** over **rice**. Enjoy!



### 2. Build sauce

Melt **2 tablespoons butter** in a large skillet over medium-high heat. Add **onions** and cook, stirring, until golden, 5–7 minutes.

Stir in **chopped ginger and garlic** and **curry powder**; cook until fragrant, about 1 minute. Stir in **half of the tomato paste** and cook until paste is brick red, 1–2 minutes.



### 5. ...

What were you expecting, more steps?



### 3. Simmer chickpeas

Add **chickpeas and their liquid** and a **pinch each of salt and pepper**; bring to a boil. Simmer over medium heat until sauce is slightly reduced, 5–6 minutes.

Stir in **1 cup coconut milk** and **1 teaspoon sugar**; bring to a simmer. Reduce heat to medium-low and simmer until slightly thickened and warmed through, about 10 minutes.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!