



Crispy Spinach Curry Rolls

with Apricot Chutney



30-40min



2 Servings

These curry rolls are India's answer to burritos. A typically spicy curry is rolled into roti (an Indian flatbread) and then fried until crisp. Our version uses a heady combination of gingered, curried chickpeas and spinach as the filling. Fresh mozzarella acts as a stand in for paneer to add a bit of creamy, ooey gooey richness. On the side there's a sweet apricot chutney for dipping.

What we send

- 1 red onion
- 1 oz fresh ginger
- garlic
- 15 oz can chickpeas
- 3¾ oz mozzarella ¹
- 5 oz baby spinach
- ¼ oz curry powder
- ½ oz apricot preserves
- 2 (10-inch) flour tortillas ^{2,3}

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- large nonstick skillet
- small saucepan

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 18g, Carbs 141g, Protein 31g



1. Prep ingredients

Finely chop **half of the onion** (save rest for own use). Peel **ginger** and finely chop 1½ tablespoons (save rest for own use). Peel and finely chop **2 teaspoons garlic**. Drain **chickpeas** over a bowl to reserve **½ cup chickpea liquid**. Cut **mozzarella** into ¼-inch pieces.



4. Make chutney

Heat **1 tablespoon oil** in a small saucepan over medium. Add **remaining onion**; cook, stirring, until softened, 2-3 minutes. Add **remaining ginger and garlic**; cook, 1 minute. Add **apricot preserves, 3 tablespoons each vinegar and chickpea liquid**, and **1 tablespoon sugar**; bring to a boil. Reduce heat; simmer until reduced to ½ cup, 1-2 minutes. Transfer to a bowl; season with **salt**.



2. Sauté aromatics

Heat a medium nonstick skillet over medium-high. Add **half of the spinach**, cover, cook to wilt, 1 minute. Transfer to a fine-mesh sieve; press out liquid. Add **1 tablespoon oil** and **¾ of the onion** to skillet over medium-high; cook, stirring, until golden, 3-4 minutes. Add **¾ each of the ginger and garlic**, cook 1 minute. Add **1½ tablespoons curry powder**; cook until toasted, 1 minute.



5. Make curry rolls

Place **tortillas** on a work surface and mound **filling** in the centers. Spread filling to 5-inch by 3-inch rectangles. Fold in sides of the tortilla, then tightly roll up into a cylinder, like a burrito. In a large bowl, whisk **½ tablespoon vinegar** with **1 tablespoon oil**, and **a pinch each salt and pepper**. Add **remaining spinach**, and toss to combine.



3. Make curry

Add **chickpeas, ¼ cup of the reserved liquid**, and **1 teaspoon salt** to skillet and cook over medium heat, coarsely mashing chickpeas with a spoon. Cook, stirring frequently, until liquid is evaporated and chickpeas are very thick, 2-3 minutes. Stir in cooked **spinach** and transfer to a plate to cool slightly. Fold in **mozzarella**.



6. Cook curry rolls

Rinse and dry skillet. Heat a scant ⅛-inch **oil** over medium-high. Add **curry rolls**, seam side-down, and cook, turning occasionally, until browned all over, 4-5 minutes (reduce heat if browning too quickly). Transfer to a paper towel-lined cutting board to drain. Cut each **roll** in half, and serve with **chutney** and **salad** alongside. Enjoy!