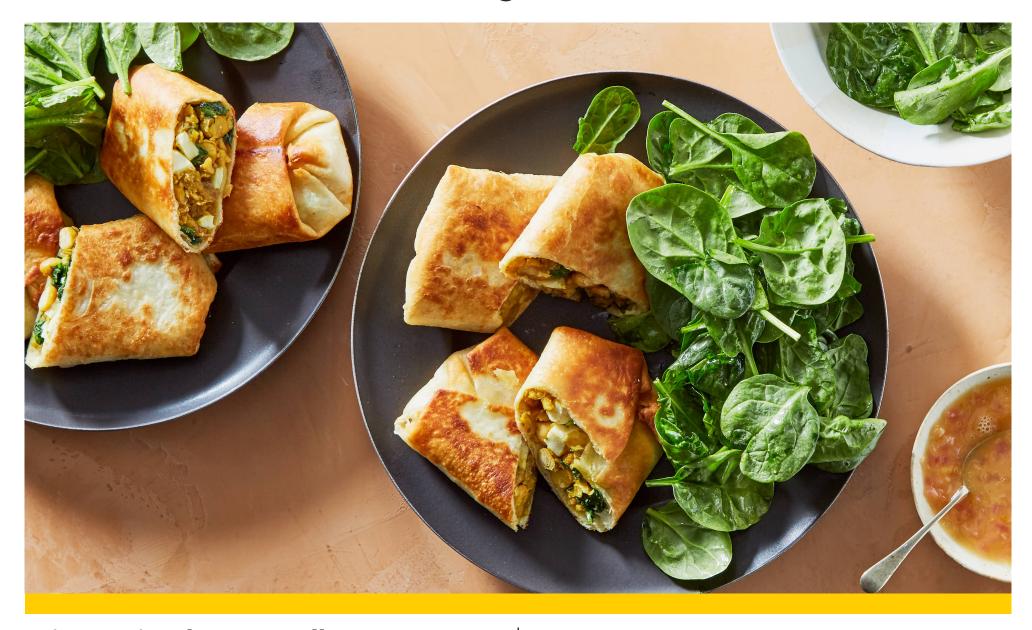
# MARLEY SPOON



# **Crispy Spinach Curry Rolls**

with Apricot Chutney





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
- 1/4 oz curry powder
- ½ oz apricot preserves
- 2 (10-inch) flour tortillas <sup>2,3</sup>

## 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.



### 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 34 of the onion to skillet over medium-high; cook, stirring, until golden, 3-4 minutes. Add 34 each of the ginger and garlic, cook 1 minute. Add 1½ tablespoons curry powder; cook until toasted, 1 minute.



### 3. Make curry

Add **chickpeas**, **% 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**.



## 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.



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.



6. Cook curry rolls

Rinse and dry skillet. Heat a scant ½-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!