

# DINNERLY



## Coconut Chickpea Curry with Readymade Chicken Spinach and Rice



30-40min



2 Servings

All you curry lovers out there—this one's for you! An aromatic blend of onion, garlic, and curry powder flavors diced tomatoes and protein-rich chickpeas. The veggies simmer in a delicious bath of coconut milk with ready to heat chicken before we stir in spinach for an added fiber boost. And what's a curry without fluffy jasmine rice to soak it all up? We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 2 plum tomatoes
- 15 oz can chickpeas
- ¼ oz curry powder
- ½ lb pkg ready to heat chicken
- 13.5 oz can coconut milk <sup>15</sup>
- 5 oz baby spinach

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- distilled white vinegar (or apple cider vinegar)

### TOOLS

- small saucepan
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 860kcal, Fat 48g, Carbs 110g, Protein 22g



#### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. 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.



#### 2. Cook aromatics

Finely chop **onion** and **2 large cloves garlic**. Dice **tomatoes**. Drain and rinse **chickpeas**.

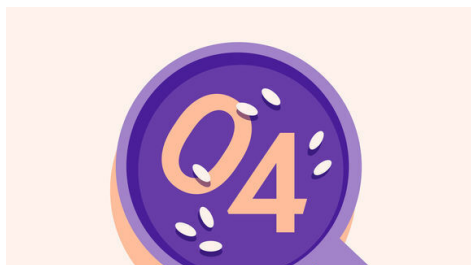
Heat **2 tablespoons oil** in a medium skillet over medium heat. Add **onions** and a **pinch of salt**. Cook until softened but not browned, 3–5 minutes. Add **garlic** and **curry powder** and cook until aromatic, about 1 minute.



#### 3. CHICKEN VARIATION

Add **tomatoes** and **2 tablespoons water** to skillet and cook until liquid has evaporated and tomatoes are soft, 5–7 minutes. Season with **salt** and **pepper**.

Use your fingers or two forks to break up **chicken** into bite-sized pieces. Stir in **coconut milk**, **chicken**, and **chickpeas**. Simmer until **sauce** has thickened and **chickpeas** are tender, 12–14 minutes.



#### 4. Finish & serve

Remove skillet from heat and stir in **spinach** until wilted. Stir in **1 teaspoon vinegar**. Season with **salt** and **pepper** to taste.

Serve **chicken & chickpea curry** over **jasmine rice**. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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