

DINNERLY



Curried Chickpeas & Spinach over Cumin-Basmati Pilaf

 ca. 20min  2 Servings

Curries are incredibly nuanced and complex, requiring lots of ingredients and time to make. We love a good curry, but we are all about keeping ingredients and time to a minimum. Enter this curry in a hurry full of chickpeas, spinach, and flavor-packed garam masala. We serve it over jasmine rice spiked with toasted cumin seeds for an extra depth of flavor. We've got you covered!

WHAT WE SEND

- cumin seeds
- 5 oz jasmine rice
- garlic
- garam masala
- 1 can chickpeas
- 5 oz baby spinach

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 550kcal, Fat 25g, Carbs 92g, Proteins 18g



1. Toast cumin & cook rice

Heat **2 teaspoons oil** in a small saucepan over medium. Add **2 teaspoons cumin seeds**; cook, stirring, until fragrant, 30 seconds. Add **rice**; cook, stirring, 1 minute. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and simmer over low until rice is tender, 17 minutes.



2. Chop garlic

Finely chop **2 cloves garlic**.



3. Sauté aromatics

Heat **1½ tablespoons oil** in a medium skillet over medium. Add **chopped garlic** and cook, stirring, 1 minute. Add **garam masala** and cook, continuing to stir, until fragrant, 30 seconds.



4. Add chickpeas & spinach

Add **chickpeas and their liquid** to skillet with **garlic garam masala mixture**. Cook over medium-high, stirring occasionally, until liquid has reduced by half, 4–5 minutes. Add **spinach**, cover, and cook until wilted, 1–2 minutes. Remove skillet from heat.



5. Finish & serve

Add **1 tablespoon butter** to skillet. Stir until melted. Season to taste with **salt** and **pepper**. Spoon **cumin rice** into shallow bowls. Top with **curried chickpeas and spinach**. Enjoy!



6. Cool it down!

Whip up a quick raita for a cooling accompaniment to this flavorful curry. Mix together some greek yogurt, finely chopped cukes, minced shallot, fresh cilantro, and a pinch each of salt and pepper.