



## Crispy Spinach Curry Rolls

with Apricot Chutney



30-40min



2 Servings

Curry rolls are India's answer to burritos. Curry is rolled into roti (an Indian flatbread) and then fried until crisp. Our version uses flour tortillas and 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 yellow onion
- 1 oz fresh ginger
- garlic
- 15 oz can chickpeas
- 3¾ oz mozzarella <sup>7</sup>
- 5 oz baby spinach
- ¼ oz curry powder
- 3 (½ oz) apricot preserves
- 1 pkg (8-in) flour tortillas (use 4) <sup>1</sup>

## What you need

- neutral oil
- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- sugar

## Tools

- medium nonstick skillet
- potato masher or fork
- small saucepan

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1010kcal, Fat 60g, Carbs 122g, Protein 36g



### 1. Prep ingredients

Finely chop **onion**. Peel and finely chop **1½ tablespoons ginger** and **2 teaspoons garlic**. Drain **chickpeas** over a bowl to reserve about **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 onions**; cook, stirring, 2-3 minutes. Add **remaining ginger and garlic**; cook, 1 minute. Add **apricot preserves, 3 tablespoons each of vinegar and remaining 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 and cook until wilted, about 1 minute. Transfer to paper-towel lined plate to drain. Heat **1 tablespoon oil** and **¾ of the onions** (save rest for step 4) in same skillet over medium-high. Cook, stirring, until golden, 3-4 minutes. Add **¾ each of the ginger and garlic**; cook until fragrant, 1 minute.



### 5. Assemble curry rolls

Place **4 tortillas** on a work surface (save rest); spoon **filling** into the center of each, spreading into 4x2-inch rectangles. Fold in sides of tortillas and tightly roll up like a burrito (use extra tortillas if rolls are too stuffed). In a large bowl, whisk together **1 tablespoon oil, ½ tablespoon vinegar**, and a **pinch each of salt and pepper**. Add **remaining spinach**; toss to coat.



### 3. Make curry

Add **curry powder** to same skillet; cook over medium heat until toasted, about 1 minute. Add **chickpeas, half of the reserved chickpea liquid** (save rest for step 4), and **1 teaspoon salt**; cook, stirring and coarsely mashing chickpeas, until liquid is evaporated and mixture is very thick, 2-3 minutes. Stir in **cooked spinach**; transfer to a bowl to cool slightly. Fold in **mozzarella**.



### 6. Fry curry rolls & serve

Rinse and dry skillet. Heat **⅓ inch oil** in skillet over medium-high until shimmering. Add **curry rolls** (careful as oil may splatter), seam sides down, and cook, turning occasionally, until browned all over, 4-5 minutes (reduce heat if browning too quickly). Transfer to a paper towel-lined plate to drain. Cut each **roll** in half, and serve with **chutney** and **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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