



Crispy Chicken & Spinach Curry Rolls

with Apricot Chutney

| This version of the recipe is customized with chicken.



30-40min



2 Servings

What we send

- 1 red onion
- 1 oz fresh ginger
- 15 oz can chickpeas
- 3¾ oz mozzarella ⁷
- 10 oz pkg chicken breast strips
- 5 oz baby spinach
- ¼ oz curry powder
- 3 (½ oz) apricot preserves
- 2 (10-inch) flour tortillas ^{1,6}

What you need

- garlic
- 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), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 58g, Carbs 96g, Protein 63g



1. Prep & cook chicken

Finely chop **onion**. Peel and finely chop **1½ tablespoons ginger** and **2 teaspoons garlic**. Drain **chickpeas**, reserving **½ cup chickpea liquid**. Cut **mozzarella** into ¼-inch pieces.

Pat **chicken** dry; season with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Cook until browned on bottom, 3 minutes. Stir; cook until cooked through, 2 minutes.



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

Transfer **chicken** to a plate. Add **half of the spinach** to same skillet; 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

Spread out **tortillas** on a work surface. Divide **filling** among centers. Evenly divide **chicken** over filling. Fold in tortilla sides over filling; tightly roll up like a burrito. In a large bowl, whisk **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 **½ 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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