



Crispy Chicken Curry Rolls

with Apricot Chutney & Spinach Salad



20-30min



2 Servings

Is there a better way to eat chicken curry than these crispy kati rolls? We don't think so! A flavorful mixture of curried chicken and chickpeas is rolled into flour tortillas and pan-fried until golden and crisp. Think Indian-style chimichangas! The rolls are served with a refreshing spinach salad and tangy-sweet apricot chutney dipping sauce.

What we send

- 1 red onion
- 1 oz fresh ginger
- garlic
- 10 oz pkg chicken breast strips
- ¼ oz curry powder
- 15 oz can chickpeas
- 2 (½ oz) apricot preserves
- 5 oz baby spinach
- 4 (10-inch) flour tortillas ^{1,6}

What you need

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

Tools

- medium nonstick skillet
- small saucepan

Allergens

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1070kcal, Fat 57g, Carbs 129g, Protein 61g



1. Prep ingredients

Finely chop **all of the onion**. Finely chop **3 teaspoons peeled ginger** (save rest for own use), and **2 teaspoons garlic**. Pat **chicken** dry, then season generously with **salt** and **pepper**.



2. Brown chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** and cook until browned all over, 4-5 minutes. Stir in **¾ of the onions** and cook until golden, 3-4 minutes. Add **2¼ teaspoons of the chopped ginger** and **1½ teaspoons of the chopped garlic**; cook until fragrant, about 1 minute. Add **curry powder** and cook until toasted, about 1 minute.



3. Make curry

Push **chicken** to one side of the skillet, then add **chickpeas and their liquid** to the empty side. Use the back of a fork to coarsely mash chickpeas over medium-high heat. Cook, stirring mashed chickpeas and chicken together, until liquid is slightly evaporated, 3-5 minutes.



4. Make apricot 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 **all of the apricot preserves, 3 tablespoons water, 2½ tablespoons vinegar, and 1 tablespoon sugar**; bring to a boil over high. Lower heat to a simmer; reduce chutney to ⅓ cup, 1-2 minutes. Season with **salt**.



5. Make salad & fill rolls

In a large bowl, whisk together **1 teaspoon chutney, 1 tablespoon oil, ½ tablespoon vinegar, and a pinch each of salt and pepper**. Add **spinach**; toss to combine and set aside. Arrange **tortillas** on a work surface. Evenly spoon **curry** into the center of each; spread filling into a 6x2-inch rectangle. Fold sides in, then tightly roll each up like a burrito.



6. Fry rolls & serve

Wipe out skillet used to cook **curry**. Heat **¼ inch oil** in skillet over medium. Add **rolls**, seam side down, and cook until browned all over, turning occasionally, about 5 minutes (reduce heat if browning too quickly). Transfer to a paper towel-lined cutting board to drain. Cut each **chicken curry roll** in half. Serve **spinach salad** and **remaining chutney** alongside. Enjoy!