

DINNERLY



SIMPLY JULIA'S Carrot + Chickpea Korma with Steamed Jasmine Rice



25min



2 Servings

Award-winning cookbook author Julia Turshen believes cooking nutritious comfort food at home should be fun and easy. We couldn't agree more! So we're bringing recipes from her latest book, *Simply Julia*, to your Dinner(ly) plate. For this Carrot and Chickpea Korma, build a fragrant curry broth with coconut milk powder, tomato paste, and garam masala. Also known as a warm hug in a bowl. We've got you covered (and so does Julia)!

WHAT WE SEND

- 5 oz pkg jasmine rice
- ½ lb carrots
- garlic
- 15 oz can chickpeas
- 2 (¾ oz) pkts coconut milk powder ^{7,15}
- 2 (¼ oz) pkts garam masala
- 6 oz can tomato paste

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium pot

ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 17g, Carbs 111g, Protein 21g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and ½ **teaspoon salt**; bring to a boil over high heat. Reduce heat to low; cover and cook until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm off heat until step 5.

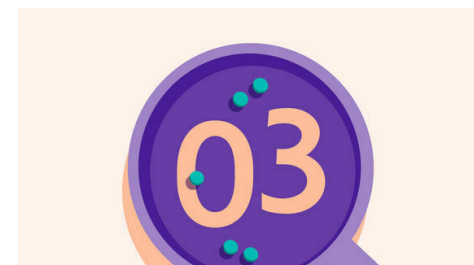


2. Prep ingredients

Cut **carrots** in half lengthwise, then cut on an angle into 2-inch pieces. Finely chop **2 teaspoons garlic**.

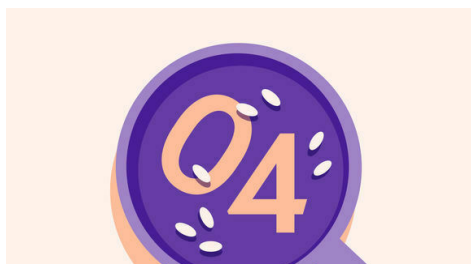
Drain **chickpeas** and rinse under cold water.

In a liquid measuring cup, whisk to combine **all of the coconut milk powder** and **1½ cups hot tap water**; reserve for step 4.



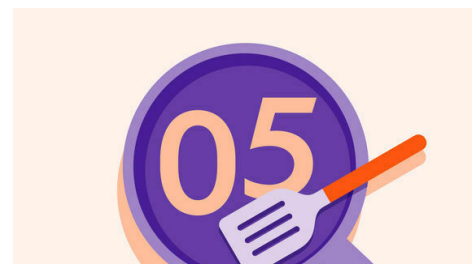
3. Cook carrots

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **carrots** and **a generous pinch each of salt and pepper**. Cook, stirring occasionally, until browned in spots, 5–7 minutes.



4. Make sauce

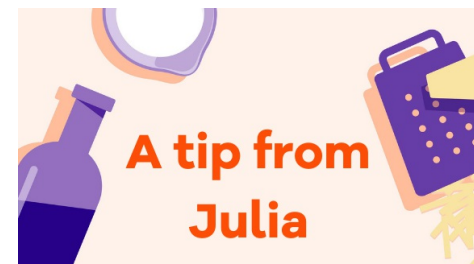
Add **chopped garlic, all of the garam masala**, and **2 heaping tablespoons tomato paste**. Cook, stirring, until tomato paste is caramelized and fragrant, 30–60 seconds. Add **reserved coconut broth** and **1 teaspoon salt**; bring to a simmer. Reduce heat to low; add **chickpeas**.



5. Finish & serve

Continue to cook, uncovered, until **sauce** is thickened and **carrots** are easily pierced with a knife, 15–20 minutes. Stir in **1 teaspoon each of sugar and vinegar**. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **Simply Julia's Carrot and Chickpea Korma** over **rice**. Enjoy!



6. Go green!

Want to add something green? Stir spinach, peas, or shredded kale into the korma before serving.