

DINNERLY



Curried Chickpeas & Spinach over Cumin-Basmati Pilaf



ca. 20min



2 Servings

Curries are incredibly nuanced and complex, and typically take lots of ingredients and time to make. We are all about keeping ingredients and time to a minimum, but we still love a good curry! So here's a curry in a hurry full of chickpeas, spinach, and a Kashmiri chili powder that is a flavor powerhouse. Pilafs are an easy way to get all the fancy chef feels with very little actual work. We've...

WHAT WE SEND

- basmati rice
- garlic
- whole cumin seeds
- kashmiri chili powder
- can chickpeas
- baby spinach
- packets salted butter ⁷

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- fine-mesh sieve
- skillet
- saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 25g, Carbs 110g, Proteins 20g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. In a small saucepan, heat **2 teaspoons oil** over medium. Add **2 teaspoons of the cumin seeds** (save rest for own use); cook, stirring, until fragrant, 30 seconds. Add rice; cook, 1 minute. Add **1½ cups water** and **½ teaspoon salt**, and bring to a boil. Cover; simmer over low until rice is tender, 17 minutes.



2. Peel garlic

Meanwhile, peel and finely chop **2 medium cloves garlic**.



3. Sauté aromatics

Heat **1½ tablespoons oil** in a medium skillet over medium. Add **garlic**. Cook, stirring constantly, 1 minute. Add **chili powder**. Cook, stirring constantly, until fragrant, 30 seconds.



4. Add chickpeas

Add **chickpeas and their liquid** to skillet. 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 **butter** to skillet. Stir until melted. Season to taste with **salt and pepper**. Spoon **rice** into shallow bowls. Top with **chickpeas, spinach, and sauce**. Enjoy!



6. Cool it down!

A cooling raita would be glorious dolloped on top of this flavorful curry. Mix together: greek yogurt, finely chopped cukes, shallot, cilantro, and a little salt and pepper. And just like that, you've got a quick raita to top your curry in a hurry!