



## Squash & Chickpea Curry

with Cilantro & Garlic Naan



20-30min



2 Servings

This hearty butternut squash and chickpea curry is inspired by daal—an Indian soup or stew made using split beans, peas or lentils—cooked with aromatic spices to create a super flavorful vegetarian curry. Daal is typically served with rice or flatbread—we opted for a garlicky buttery naan to sop up the rich curry. A dollop of sour cream provides cooling, creamy balance to the richly spiced curry, and don't forget the cilantro!



## What we send

- 1 yellow onion
- ½ lb butternut squash
- garlic
- ¼ oz curry powder
- 15 oz can chickpeas
- ¼ oz fresh cilantro
- 2 naan breads <sup>2,1,3,4</sup>
- 2 (1 oz) sour cream <sup>1</sup>

## What you need

- butter <sup>1</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- medium pot
- rimmed baking sheet

## Allergens

Milk (1), Egg (2), Soy (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 850kcal, Fat 38g, Carbs  
140g, Protein 33g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **onion**. Cut **squash** into ½-inch pieces, if necessary. Finely chop **2 teaspoons garlic**. Set aside **1 tablespoon butter** to soften.



### 2. Brown onion & squash

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onions** and **squash**. Cook, stirring occasionally, until browned in spots, about 7 minutes.



### 3. Sauté aromatics

Add **curry powder**, **1 tablespoon oil**, and **half of the chopped garlic** to the pot. Season to taste with **salt** and **pepper**. Cook until fragrant, about 30 seconds.



### 4. Build curry

Add **chickpeas and their liquid** and **1 cup water** to pot with **squash**. Cover and bring to a boil. Uncover, and cook over medium until slightly reduced and flavorful, 8-9 minutes. Lightly mash **some of the squash** and **chickpeas** with the back of a spoon, then season to taste with **salt** and **pepper**.



### 5. Prep garlic butter

Meanwhile, pick **2 tablespoons cilantro leaves**, then finely chop **remaining cilantro leaves and stems**.

In a small bowl, mash **remaining garlic** with **softened butter**.



### 6. Broil naan & serve

Place **naan** on a rimmed baking sheet. Dot with **garlic-butter**, drizzle with **olive oil**, and sprinkle with **salt**. Bake in upper third of oven until lightly browned, about 5 minutes. Cut **garlic naan** into wedges. Stir **chopped cilantro** into **chickpea curry**, then garnish with **sour cream** and **whole cilantro leaves**. Serve with **garlic naan**. Enjoy!