



# INDIAN-STYLE CHICKPEA COCONUT CURRY

Served with Basmati Rice & Topped with Yogurt

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



1 | 1  
Onion



1 | 2  
Bell Pepper\*



1 | 2  
Chickpeas



¼ oz | ¼ oz  
Cilantro



½ Cup | 1 Cup  
Basmati Rice



1 | 2  
Tomato Paste



1 TBSP | 2 TBSP  
Curry Powder



1 tsp | 2 tsp  
Paprika



1 tsp | 2 tsp  
Garam Masala



1 | 2  
Coconut Milk  
Contains: Tree Nuts



1 | 2  
Veggie Stock  
Concentrate



2 TBSP | 4 TBSP  
Yogurt  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Shrimp  
Contains: Shellfish  
Calories: 920



10 oz | 20 oz  
Chopped Chicken  
Breast  
Calories: 990



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 820



HELLO


## GARAM MASALA

A versatile, warming Indian spice blend that includes cumin, coriander, cardamom, cinnamon, black pepper, and ginger

### SOME LIKE IT HOT

If you can't imagine your curry without a spicy kick, feel free to add a dash of hot sauce or a pinch of chili flakes along with the other spices in Step 3.

### BUST OUT

- Strainer
  - Small pot
  - Medium pot
  - Paper towels 
  - Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Sugar (½ tsp | 1 tsp)
  - Butter (2 TBSP | 3 TBSP)
- Contains: Milk

### MORE IS MORE


If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)


For HelloCustom nutritional information, please refer to HelloFresh.com.

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 \*Shrimp are fully cooked when internal temperature reaches 145°.

 \*Chicken is fully cooked when internal temperature reaches 165°.





### 1 PREP

- **Wash and dry produce.**
- Peel and mince **garlic**. Halve, peel, and finely dice **half the onion (whole onion for 4 servings)**. Core, deseed, and finely dice **bell pepper**. Drain and rinse **chickpeas**. Finely chop **cilantro**.



### 3 COOK CURRY

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **onion** and **bell pepper**; cook until softened and lightly browned, 3-5 minutes.
- Stir in **tomato paste**, **curry powder**, **paprika**, **half the garam masala**, and **remaining garlic** until fragrant, 1 minute. **TIP: Love the earthy warmth of garam masala? Add more if you like!**
- Stir in **chickpeas**, **coconut milk**, **stock concentrate**, **¼ cup water**, and **½ tsp sugar**. (For 4 servings, use ⅓ cup water and 1 tsp sugar.) Bring to a simmer, then reduce heat to low; cook until thickened, stirring occasionally, 4-5 minutes. **TIP: If curry seems too thick, stir in a splash of water.**
- Remove from heat; stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season generously with **salt** and **pepper**.

-  Rinse **shrimp\*** under cold water and pat dry with paper towels
-  or open package of **chicken\*** and drain off any excess liquid; season with **salt** and **pepper**. Add shrimp or chicken to pan along with **onion**. Cook, stirring occasionally, until cooked through, 3-5 minutes for shrimp or 4-6 minutes for chicken. Cook through the remainder of this step as instructed.



### 2 COOK RICE

- Melt **1 TBSP butter** in a small pot over medium-high heat. Add **half the garlic** and cook until fragrant, 30 seconds.
- Add **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 4 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice between bowls. Top with **curry**. Dollop with **yogurt**. Garnish with **cilantro** and serve.