



## Crispy Spinach Curry Rolls

with Apricot Chutney



30-40min



4 Servings

These curry rolls are India's answer to burritos. A typically spicy curry is rolled into roti (an Indian flatbread) and then fried until crisp. Our version uses a heady combination of gingered, curried chickpeas and spinach as the filling. Fresh mozzarella acts as a stand in for paneer to add a bit of creamy, ooey gooey richness. On the side there's a sweet apricot chutney for dipping. Cook, re...

## What we send

- garlic
- baby spinach
- canned chickpeas
- fresh ginger
- apricot preserves
- red onion

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

## Tools

- large nonstick skillet
- small pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 630.0kcal, Fat 30.0g, Proteins 23.0g, Carbs 66.0g



### 1. Prep ingredients

Halve **onion**, then peel and finely chop **2 cups**. Peel and finely chop **3 tablespoons ginger**. Peel and finely chop **1 tablespoon garlic**. Drain **chickpeas** over a bowl, reserving **½ cup liquid**. Cut **mozzarella** into ¼ inch pieces.



### 4. Make chutney

Heat **1 tablespoon oil** in a small saucepan over medium. Add **remaining onion**, cook, stirring, 2-3 minutes. Add **remaining ginger and garlic**; cook, 1 minute. Add **apricot preserves, 3½ tablespoons vinegar, ¼ cup chickpea liquid**, and **1 tablespoon sugar**; bring to a boil. Reduce heat and simmer until reduced to ½ cup, 2 minutes. Transfer to a bowl; season with **salt**.



### 2. Sauté aromatics

Heat a large nonstick skillet over medium-high. Add **½ of spinach**, cover, cook to wilt, 1-2 minutes. Transfer to a fine-mesh sieve; press out liquid. Add **2 tablespoons oil** and **¾ of onion** to skillet over medium-high; cook, stirring, until golden, 3-4 minutes. Add **¾ each ginger and garlic**; cook 1 minute. Add **curry powder** and cook until toasted, 1 minute.



### 5. Make curry rolls

Place **tortillas** on a work surface and mound **filling** in the centers. Spread filling to 4-inch by 2-inch rectangles. Fold in sides of the tortilla, then tightly roll up into a cylinder, like a burrito. In a large bowl, whisk **½ tablespoon vinegar** with **1½ tablespoons oil**, and **a pinch each salt and pepper**. Add **remaining spinach**; toss to combine.



### 3. Make curry

Add **chickpeas, ¼ cup of the reserved liquid**, and **1 teaspoon salt**, and cook over medium heat, coarsely mashing chickpeas with a spoon. Cook, stirring frequently, until liquid is evaporated and chickpeas are very thick, 4-5 minutes. Stir in cooked **spinach** and transfer to a plate to cool slightly. Fold in **mozzarella**.



### 6. Cook curry rolls

Rinse and dry skillet. Heat a scant ⅛-inch **oil** over medium-high. Add **curry rolls**, seam side-down, and cook, turning occasionally, until browned all over, 4-5 minutes (reduce heat if browning too quickly). Transfer to a paper towel-lined cutting board to drain. Cut each **roll** in half, and serve with **chutney** and **salad** alongside. Enjoy!