



Curried Chickpeas and Collards

with Carrot-Cumin Rice Pilaf



20-30min



2 Servings

Tender chickpeas and nutritious collards are seasoned with fresh ginger, and cilantro. Basmati rice cooks with fragrant toasted cumin seeds and sweet carrots to serve as a bed to the flavorful, stewed beans and greens. Everything is topped off with a dollop of creamy, seasoned yogurt. Cook, relax, and enjoy!

What we send

- garlic
- fresh ginger
- fresh cilantro
- chickpeas
- collard greens
- basmati rice
- carrots
- whole cumin seeds

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- fine-mesh sieve
- medium saucepan
- small saucepan

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 791.0kcal, Fat 31.7g, Proteins 25.2g, Carbs 102.3g



1. Prep ingredients

Rinse **rice** in a fine-mesh sieve until the water runs clear. Peel and finely grate **2 large cloves garlic**. Peel and finely grate **half of the ginger** (save rest for own use.) Finely chop **cilantro leaves and stems**. Peel and coarsely grate **carrot**. Remove and discard **stems** from **collard green leaves**; coarsely chop **leaves**.



4. Cook collard greens

Meanwhile, drain and rinse **chickpeas**. In a medium saucepan, heat **1 tablespoon oil** over medium-high. Add **collard greens** and **½ teaspoon each salt and pepper**. Cook until wilted, 3-4 minutes.



2. Sauté aromatics

In a small saucepan, heat **1 tablespoon oil** over medium. Add **2 teaspoons of the cumin seeds** (save any remaining for own use) and cook until fragrant, about 30 seconds. Add **rice** and cook about 30 seconds more, until fragrant.



5. Add chickpeas

Add **chickpeas**, **½ cup water**, **ginger**, **garlic**, and **half of the cilantro**. Bring to a boil, cover, reduce heat to medium and simmer, stirring occasionally, until **collards** are softened, about 9 minutes. Uncover and stir in **butter**. Season to taste with **salt and pepper**.



3. Cook rice

Add **carrots**, **1 ¼ cups water**, and **¾ teaspoon salt**. Bring to a boil. Cover and cook over low until tender and water is absorbed, about 17 minutes. Fluff rice with a fork. Cover to keep warm.



6. Season yogurt

In a small bowl, whisk **yogurt** with **1 tablespoon each water and olive oil**. Season with **¼ teaspoon each salt and pepper**. Spoon **rice pilaf** into bowls and top with **chickpeas** and **collard greens**. Garnish with **remaining cilantro**, passing **yogurt sauce** at the table. Enjoy!