



Crispy Chicken Curry Rolls

with Apricot Chutney & Spinach Salad



20-30min



2 Servings

Is there a better way to eat chicken curry than these crispy kati rolls? We don't think so! A super flavorful mixture of curried chicken and chickpeas gets rolled into flour tortillas and pan-fried until golden and crisp. Think Indian-style chimichangas! The rolls are served with a refreshing spinach salad and tangy-sweet apricot chutney dipping sauce.

What we send

- garlic
- (8-inch) flour tortillas ¹
- apricot preserves
- canned chickpeas
- boneless, skinless chicken breasts
- red onion
- fresh ginger
- curry powder
- baby spinach

What you need

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

Tools

- nonstick skillet
- 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

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 36g, Carbs 117g, Proteins 47g



1. Prep ingredients

Pat **chicken** dry and cut into $\frac{3}{4}$ -inch pieces. Season well all over with **salt** and **pepper**. Peel and finely chop **onion**. Peel and very finely chop **1 tablespoon ginger**. Peel and finely chop **2 large garlic cloves**.



4. Make apricot chutney

Heat **1 tablespoon oil** in a small saucepan over medium. Add **remaining onions**; cook, stirring, 2-3 minutes. Add **remaining ginger** and **garlic**; cook, 1 minute. Add **apricot preserves, 2½ tablespoons vinegar, 3 tablespoons water**, and **1 tablespoon sugar**; bring to a boil. Reduce heat; simmer until reduced to $\frac{1}{3}$ cup, 1-2 minutes. Transfer to a bowl. Season with **salt**.



2. Brown chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** and cook until browned all over, 4-5 minutes. Stir in **$\frac{3}{4}$ of the onions** and cook until golden, 3-4 minutes. Add **$\frac{3}{4}$ each of the ginger and garlic**, and cook until fragrant, about 1 minute. Add **3¼ teaspoons curry powder** and cook until toasted, about 1 minute.



5. Make rolls & salad

Place **all tortillas** on a work surface and spoon **filling** into the centers of each. Spread filling to 6- x 2-inch rectangle. Fold in sides, then tightly roll up into a cylinder, like a burrito. In a large bowl, whisk together **$\frac{1}{2}$ tablespoon vinegar, 1 tablespoon oil, 1 teaspoon of the chutney**, and **a pinch each salt and pepper**. Add **spinach**; toss to combine.



3. Make curry

Move **chicken** to one side of the skillet, then add **chickpeas and their liquid** to the other side. Use the back of a fork to coarsely mash chickpeas. Stir the mashed chickpeas into the chicken, and cook over medium-high until liquid is slightly evaporated, stirring frequently, 3-5 minutes.



6. Fry rolls & serve

Rinse and dry skillet. Heat **$\frac{1}{4}$ inch oil** in same skillet over medium. Add **rolls**, seam-side down, and cook until browned all over, turning occasionally, about 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**. Enjoy!