



## Crispy Chicken Curry Rolls

with Apricot Chutney & Spinach Salad



20-30min



4 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
- apricot jam
- curry powder
- (8-inch) flour tortillas <sup>1</sup>
- red onion
- canned chickpeas
- fresh ginger
- boneless, skinless chicken breasts
- 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 720kcal, Fat 28g, Carbs 80g, Proteins 37g



### 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 finely chop **2 tablespoons ginger** and **2 large garlic cloves**.



### 4. Make apricot chutney

Heat **1 tablespoon oil** in a small saucepan over medium. Add **remaining onions**; cook, stirring, 3-4 minutes. Add **remaining ginger** and **garlic**; cook, 1 minute. Add **apricot preserves, 2½ tablespoons vinegar, ¼ cup water, and 1 tablespoon sugar**; bring to a boil. Reduce heat; simmer until reduced to  $\frac{1}{2}$  cup, about 5 minutes. Transfer to a bowl. Season with **salt**.



### 2. Brown chicken

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **chicken** and cook until browned all over, 6-8 minutes. Stir in  $\frac{3}{4}$  of the **onions** and cook until golden, 3-5 minutes. Add  $\frac{3}{4}$  each of the **ginger and garlic**, and cook until fragrant, about 1 minute. Add **2 tablespoons curry powder** and cook until toasted, about 1 minute more.



### 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, stir together **1 tablespoon vinegar, 1 tablespoon oil, 2 teaspoons 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. Cook rolls & serve

Rinse and dry skillet. Heat  $\frac{1}{4}$  inch oil in same skillet over medium. Add **rolls**, seam-side down (in batches if necessary) 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!