

# MARLEY SPOON



## Chickpea and Spinach Curry

with Warm Naan



20-30min



4 Portions

This Indian-inspired curry ticks all the boxes - it's packed with flavour, brimming with super greens and is a breeze to whip up. Start by making a curry paste from fresh ingredients, toast Indian spices, then add peas, chickpeas and spinach. Thick, chunky and served with warm naan, this bowl of warm spiced goodness will disappear fast.

## What we send

- red onion
- vegetable stock cube
- ground turmeric
- peas
- cumin seeds
- baby spinach leaves
- chickpeas
- naan bread <sup>1,3,6,7</sup>
- ginger
- 2 garlic cloves
- 4 long green chillies

\* The remainder of this ingredient won't be used in this recipe.

## What you'll require

- boiling water
- butter <sup>7</sup>
- salt

## Utensils

- box grater
- large frypan
- large saucepan with lid
- stick blender or food processor

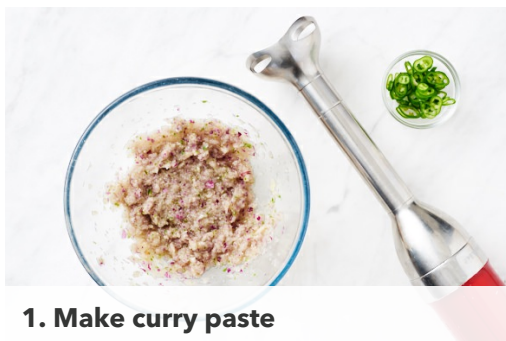
Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Gluten (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 720kcal, Fat 24.4g, Carbs 84.6g, Proteins 27.4g



1. Make curry paste

**Read through the recipe.** Coarsely chop the **onion** and **garlic**. Peel and coarsely grate the **ginger**. Coarsely chop **2 chillies**, discarding the seeds if less heat is desired. Blend to a paste with a stick blender. Thinly slice the **remaining chillies** and set aside. Crumble the **stock cubes** into a heatproof jug, add **1L (4 cups) boiling water** and stir to combine.



4. Warm naan bread

Heat a medium frypan over medium heat. Toast the **naan**, one at a time, for 1 min each side or until light golden. Keep warm.



2. Cook aromatics

Melt **50g butter** in a large saucepan over medium heat. Add **1 tsp cumin seeds\*\*** and **1 tsp turmeric\*\*** and toast, stirring, for 1-2 mins until fragrant. Add the **curry paste** and cook, stirring, for 3 mins or until fragrant.



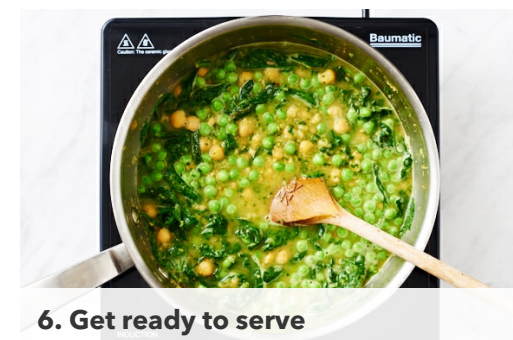
5. Add spinach

Stir in the **spinach** and **½ tsp sea salt**, then remove from the heat. Coarsely blend with a stick blender.



3. Add chickpeas and stock

Rinse and drain the **chickpeas**. Add the chickpeas and **stock** to the pan and cook, covered, for 10 mins to allow flavours to infuse.



6. Get ready to serve

Return the **curry** to medium heat. Add the peas, bring to the boil and cook for 2 mins or until peas are bright green and tender. Divide the curry among bowls and scatter over the **sliced chilli**, if desired. Serve with the **warm naan**.