



Squash & Chickpea Curry

with Cilantro & Garlic Naan



20-30min



2 Servings

This hearty butternut squash and chickpea curry is inspired by daal—an Indian thick soup or stewed made using split beans, peas or lentils—cooked with aromatic spices to create a super flavorful vegetarian curry. Daal is typically served with rice or flatbread—we opted for a garlicky buttery naan to sop up the rich curry. Cook, relax, and enjoy!

What we send

- cubed butternut squash
- yellow onion
- garlic
- fresh cilantro
- canned chickpeas

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet

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

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 950.0kcal, Fat 35.0g, Proteins 30.0g, Carbs 135.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Halve **onion**, then peel and finely chop **1½ cups**. Cut **squash** into ½-inch pieces, if necessary. Peel and finely chop **2 teaspoons garlic**. Take out **1 tablespoon butter** to soften.



4. Build curry

Add **chickpeas and their liquid** and **1 cup water** to the pot. Cover and bring to a boil. Uncover, and cook over medium until slightly reduced and flavorful, 8-9 minutes. Lightly mash **some of the squash** and **chickpeas** with a spoon, then season to taste with **salt** and **pepper**.



2. Brown onions & squash

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onions** and **squash**. Cook, stirring occasionally, until browned in spots, about 7 minutes.



5. Prep garlic butter

Meanwhile, pick **2 tablespoons cilantro leaves**, then chop **remaining cilantro leaves and stems**. In a small bowl, mash **remaining garlic** with **1 tablespoon softened butter**.



3. Sauté aromatics

Add **curry powder**, **1 tablespoon oil**, and **1 teaspoon of the chopped garlic** to the pot. Season with **1 teaspoon salt** and **a few grinds pepper**. Cook until fragrant, about 30 seconds.



6. Broil naan & serve

Place **naan** on a rimmed baking sheet. Dot with **garlic-butter**, drizzle with **olive oil**, and sprinkle with **salt**. Bake in upper third of oven until lightly browned, about 5 minutes. Cut into wedges. Stir **chopped cilantro** into **chickpea curry**, then garnish with **sour cream** and **whole cilantro leaves**. Serve with **garlic naan**. Enjoy!