



Squash & Chickpea Curry

with Cilantro & Garlic Naan



20-30min



4 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
- fresh cilantro
- garlic
- yellow onion
- canned chickpeas

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil

Tools

- large pot
- 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 920.0kcal, Fat 33.0g, Proteins 29.0g, Carbs 131.0g



1. Prep ingredients

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



4. Build curry

Add **chickpeas and their liquid** and **2 cups water** to the pot. Cover and bring to a boil. Uncover, and cook over medium-high 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 onion & squash

Heat **2 tablespoons oil** in a large 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 **2 tablespoons softened butter**.



3. Sauté aromatics

Add **curry powder**, **1½ tablespoons oil**, and **1½ teaspoons of the chopped garlic** to the pot. Season with **2 teaspoons 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!