



Shrimp Contains: Shellfish Calories: 920

INDIAN-STYLE CHICKPEA COCONUT CURRY

Served with Basmati Rice & Topped with Yogurt



PREP: 10 MIN COOK: 30 MIN CALORIES: 820

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HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SOME LIKE IT HOT

If you can't imagine your curry without a spicy kick, feel free to add a dash of hot sauce or a pinch of chili flakes along with the other spices in Step 3.

BUST OUT

Medium potPaper towels (\$)

- Strainer
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP) Contains: Milk

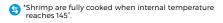
MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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Wash and dry produce.

 Peel and mince garlic. Halve, peel, and finely dice half the onion (whole onion for 4 servings). Core, deseed, and finely dice bell pepper. Drain and rinse chickpeas. Finely chop cilantro.



3 COOK CURRY

- Heat a drizzle of oil in a medium pot over medium-high heat. Add onion and bell pepper; cook until softened and lightly browned, 3-5 minutes.
- Stir in **tomato paste**, **curry powder**, **paprika**, **half the garam masala**, and **remaining garlic** until fragrant, 1 minute. TIP: Love the earthy warmth of garam masala? Add more if you like!
- Stir in chickpeas, coconut milk, stock concentrate, ¼ cup water, and ½ tsp sugar. (For 4 servings, use ½ cup water and 1 tsp sugar.) Bring to a simmer, then reduce heat to low; cook until thickened, stirring occasionally, 4-5 minutes. TIP: If curry seems too thick, stir in a splash of water.
- Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season generously with **salt** and **pepper**.
- Rinse **shrimp**^{*} under cold water, then pat dry with paper towels. Season all over with **salt** and **pepper**. Add shrimp to pan along with **onion**. Cook, stirring occasionally, until shrimp are opaque and cooked through, 3-5 minutes. Cook through the remainder of this step as instructed.



2 COOK RICE

- Melt **1 TBSP butter** in a small pot over medium-high heat. Add **half the garlic** and cook until fragrant, 30 seconds.
- Add rice, 3⁄4 cup water (11⁄2 cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- · Keep covered off heat until ready to serve.



4 FINISH & SERVE

- Fluff rice with a fork; season with salt and pepper.
- Divide rice between bowls. Top with **curry**. Dollop with **yogurt**. Garnish with **cilantro** and serve.