

INGREDIENTS

2 PERSON | 4 PERSON

1 Clove | 2 Cloves

1/4 oz | 1/4 oz

Cilantro

½ Cup | 1 CupBasmati Rice

1 tsp | 2 tsp

Tomato Paste

Veggie Stock

Concentrate



1|1 Yellow Onior



1 | 2 Bell Pepper*



13.4 oz | 26.8 oz



1 TBSP | 2 TBSP Curry Powder



1 tsp | 2 tsp Garam Masala



5.07 oz | 10.14 oz Coconut Milk Contains: Tree Nuts



2 TBSP | 4 TBSP Yogurt Contains: Milk

*The ingredient you received may be a different color.

HELLO

GARAM MASALA

A versatile, warming, earthy Indian spice blend that includes cumin, coriander, cardamom, cinnamon, black pepper, and ginger

COCONUT CURRY WITH CHICKPEA & BELL PEPPER

topped with Yogurt & served with Basmati Rice



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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 from your pantry along with the other spices in step 3.

BUST OUT

- Strainer
- Small pot
- Medium pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1/2 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)

 Contains: Milk

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- · Wash and dry all 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. Finely chop cilantro. Drain and rinse chickpeas.

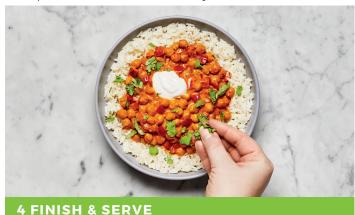


3 COOK CURRY

- Heat a drizzle of oil in a medium pot over medium-high heat. Add onion and bell pepper; cook until softened and starting to brown, 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 ⅓ cup water and 1 tsp sugar.) Bring to a simmer, reduce to low, and cook until thickened, stirring occasionally, 4-5 minutes. TIP: Add a splash of water if curry is too thick.
- Remove from heat and stir in 1 TBSP butter (2 TBSP for 4).
 Season generously with salt and pepper.



- Melt 1 TBSP butter in a small pot over medium-high heat.
 Add half the garlic and cook until fragrant, 30 seconds.
- Add rice, ¾ cup water (1½ 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.



Fluff rice with a fork and season with salt and pepper.
 Divide between bowls. Top with curry. Dollop with yogurt. Garnish with cilantro. Serve.