

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



1 | 1 Yellow Onion



1 | 2 Bell Pepper*



13.4 oz | 26.8 oz Chickpeas



¼ oz | ¼ oz



½ Cup | 1 Cup



1.5 oz | 3 oz Tomato Paste



1 TBSP | 2 TBSP Curry Powder



1 tsp | 2 tsp Paprika



1 tsp | 2 tsp Garam Masala



5.07 oz | 10.14 oz Coconut Milk Contains: Tree Nuts



1 | 2 Veggie Stock Concentrate



2 TBSP | 4 TBSP Yogurt Contains: Milk

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.







COCONUT CURRY WITH CHICKPEAS

topped with Yogurt & served with Basmati Rice



10



HELLO

GARAM MASALA

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

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)

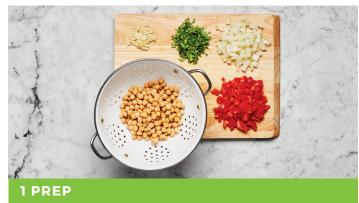
 Contains: Milk
- Paper towels 🖨

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* Chicken is fully cooked when internal temperature reaches 165°.

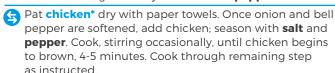


- Wash and dry produce.
- Peel and mince garlic. Halve, peel, and finely dice half the onion (whole onion for 4 servings). Core, deseed, and finely dice bell pepper. Drain and rinse chickpeas. Finely chop cilantro.



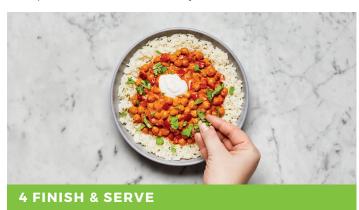
3 COOK CURRY

- 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.





- Melt 1 TBSP butter in a small pot over medium-high heat. Add half the garlic and cook until fragrant, 30 seconds.
- Add rice, % 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; season with salt and pepper.
- Divide rice between bowls. Top with curry. Dollop with yogurt.
 Garnish with cilantro and serve.