



# SWEET POTATO CHICKPEA CURRY

with Baby Spinach over Basmati Rice



## HELLO

### GARAM MASALA

The complex blend of spices is the backbone of many Indian dishes.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 740**



Ginger



Sweet Potato



Lime



Garam Masala



Veggie Stock  
Concentrate



Pepitas



Garlic



Chickpeas



Basmati Rice



Coconut Milk  
(Contains: Tree Nuts)



Baby Spinach

## START STRONG

Give the coconut milk a good shake before opening. It can separate when left to sit, so this will help ensure that it's perfectly smooth.

## BUST OUT

- Small pot
- Peeler
- Strainer
- Large pot
- Olive oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                            |                     |
|----------------------------|---------------------|
| • Ginger                   | 1 Thumb   1 Thumb   |
| • Garlic                   | 2 Cloves   4 Cloves |
| • Sweet Potato             | 1   2               |
| • Chickpeas                | 1 Box   2 Boxes     |
| • Lime                     | 1   1               |
| • Basmati Rice             | ½ Cup   1 Cup       |
| • Garam Masala             | 2 tsp   4 tsp       |
| • Coconut Milk             | ¾ Cup   1½ Cups     |
| • Veggie Stock Concentrate | 1   2               |
| • Baby Spinach             | 5 oz   10 oz        |
| • Pepitas                  | 1 oz   2 oz         |

## HELLO WINE

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## 1 PREP

**Wash and dry all produce.** Bring  $\frac{3}{4}$  cup water and a pinch of salt to a boil in a small pot. Peel **ginger**, then mince until you have 1 TBSP. Mince or grate **garlic**. Cut **sweet potato** into  $\frac{1}{2}$ -inch cubes. Drain and rinse **chickpeas**. Cut **lime** in half. Cut one half into wedges.



## 4 SIMMER CURRY

Add **garam masala** to pot and stir until fragrant, about 30 seconds. Stir in  $\frac{3}{4}$  cup **coconut milk** (we sent more), **stock concentrate**, and  $\frac{1}{2}$  cup **water**. Bring to a simmer, then cover and reduce heat to medium-low. Cook until **sweet potato** is just tender, 7-9 minutes.



## 2 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered.



## 5 WILT SPINACH

Stir **chickpeas** and **spinach** into pot. Continue simmering until chickpeas are warmed through and spinach is wilted, 2-3 minutes. Squeeze in juice from half the **lime**. Season with **salt** and **pepper**.



## 3 COOK SWEET POTATO

Heat a drizzle of **olive oil** in a large pot over medium-high heat. Add **sweet potato**, **garlic**, and **ginger**. Season with **salt** and **pepper**. Cook until **garlic** is fragrant, 2-3 minutes.



## 6 PLATE AND SERVE

Divide **rice** between plates and top with **curry**. Garnish with **pepitas** and serve with **lime wedges** on the side for squeezing over.

## INCREDIBLE!

Use the leftover coconut milk to make a dairy-free smoothie.



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