

# Stuffed Squash & Spicy Red Curry

*with Collard Greens & Basmati Rice*

Tonight's vibrant dish is a Thai-inspired spin on a traditional cool-weather favorite: stuffed squash. We're filling sweet roasted acorn squash with a satisfying combination of basmati rice, tender collard greens and crunchy peanuts. We're serving it all on top of a spicy red curry, which pairs the cool creamy flavor of coconut with the heat of red curry paste (a mainstay of Thai cooking).

## Blue Apron Wine Pairings

Vinum Riesling, 2015

Blue Quail Riesling, 2015



## Ingredients

- ½ Cup Basmati Rice
- 2 Scallions
- 1 Bunch Collard Greens
- 1 Acorn Squash
- ½ Ounce Sweet Piquanté Peppers
- 1 Bunch Cilantro

## Knick Knacks

- 2 Tablespoons Red Curry Paste
- 2 Tablespoons Roasted Peanuts
- 1 1-Inch Piece Ginger
- 1 Tablespoon Honey
- ¼ Cup Coconut Milk Powder

**Makes:** 2 servings

**Prep Time:** 15 minutes | **Cook Time:** 35–45 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/1045](https://blueapron.com/recipes/1045)

Recipe #1045





## Roast the squash:

Preheat the oven to 475°F. Cut off and discard the **squash ends**; carefully peel the squash, leaving alternating strips of skin intact. Halve the squash lengthwise; scoop out and discard the pulp and seeds. Place the squash on a sheet pan. Drizzle with olive oil and season with salt and pepper; turn to thoroughly coat. Arrange cut sides down and roast, flipping halfway through, 28 to 30 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

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## Prepare the ingredients:

While the squash roasts, wash and dry the remaining fresh produce. Pick half the cilantro leaves off the stems; finely chop the remaining leaves and stems. Cut off and discard the scallion roots; thinly slice on an angle, separating the white bottoms and green tops. Remove and discard the collard green stems; thinly slice the leaves. Finely chop the peppers. Peel and mince the ginger. Roughly chop the peanuts. In a bowl, combine the **coconut milk powder** and **1½ cups of water**; whisk until smooth.

3



## Cook the rice:

While the squash continues to roast, in a small pot, combine the **rice**, a **big pinch of salt** and **1 cup of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 14 to 16 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Stir in the **chopped cilantro**.

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## Cook the collard greens:

While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **white bottoms of the scallions** and **collard greens**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the collard greens are slightly wilted. Add the **peppers** and **½ cup of water**; cook, stirring occasionally, 3 to 4 minutes, or until the water has cooked off and the collard greens have wilted. Transfer to a bowl and season with salt and pepper to taste. Wipe out the pan.

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## Make the sauce:

In the same pan, combine the **ginger** and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **coconut milk powder mixture** and **honey**. Cook, stirring occasionally, 6 to 8 minutes, or until combined and slightly thickened. Season with salt and pepper to taste. Remove from heat.

6



## Make the filling & plate your dish:

Add the **cooked collard greens** and **peanuts** to the pot of **cooked rice**; stir to thoroughly combine and season with salt and pepper to taste. Divide the **roasted squash**, **sauce** and **half the finished filling** between 2 dishes. Fill the squash halves with the **remaining finished filling**. Garnish with the **whole cilantro leaves** and **green tops of the scallions**. Enjoy!