

Oven-Baked Butternut Squash & Chickpea Curry

with Garlic Pita & Coconut Chips


2 or 4 SERVINGS


⌚ 30 MINS: 5 MINS ACTIVE
25 MINS INACTIVE


 **Blue Apron**
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Ingredients*

 2 Pocketless Pitas or 4 for 4 servings


 1 oz Garlic & Herb Spreadable Butter or 2 oz for 4 servings


 1 8-oz can Tomato Sauce or 2 for 4 servings


 1 oz Sweetened Toasted Coconut Chips or 2 oz for 4 servings


 ½ lb Diced Butternut Squash or 1 lb for 4 servings

 ¼ cup Cream or ½ cup for 4 servings

 1 15.5-oz can Chickpeas or 2 for 4 servings

 1 Single-Use Aluminum Tray or 2 for 4 servings

 3 oz Baby Spinach or 5 oz for 4 servings

 1 Tbsp Yellow Curry Paste or 1 ½ Tbsps for 4 servings

 2 tsps Vadouvan Curry Powder

 Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Remove the **spreadable butter** from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the **spinach**.
- Drain and rinse the **chickpeas**.
- In a bowl, whisk together the **tomato sauce**, **cream**, and **curry paste**.
- In the tray *or among the two trays if you're cooking 4 servings*, combine the **spinach**, **squash**, **drained chickpeas**, **tomato sauce mixture**, and **curry powder**.
- Add **2 tablespoons of water** to the tray *or to each tray if you're cooking 4 servings*. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray

- Tightly cover the tray with foil and bake 22 to 24 minutes, or until the liquid is slightly thickened and the squash is tender when pierced with a fork.
- Remove from the oven.
- Carefully remove the foil and stir to combine.

3 Make the garlic pitas & serve your dish

- Meanwhile, place the **pitas** on a piece of foil. Evenly spread the **softened butter** onto the pitas.
- Stack the pitas and wrap them in the foil. Place directly onto an oven rack; warm 3 to 5 minutes, or until heated through.
- Transfer the warmed pitas to a work surface and carefully unwrap.
- Serve the **baked tray** garnished with the **coconut chips**. Serve the **garlic pitas** on the side. Enjoy!



When you're finished, rinse and recycle the tray.



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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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