

Oven-Baked Butternut Squash & Chickpea Curry

with Garlic Pita & Coconut Chips

4 SERVINGS

⌚ 30 MINS: 5 MINS ACTIVE
25 MINS INACTIVE

 **Blue Apron**
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Ingredients*



4 Pocketless Pitais



2 15.5-oz cans Chickpeas



2 8-oz cans Tomato Sauce



2 tps Vadouvan Curry Powder



1 lb Diced Butternut Squash



2 oz Garlic & Herb Spreadable Butter



1 ½ Tbsps Yellow Curry Paste



2 Single-Use Aluminum Trays



5 oz Baby Spinach



½ cup Cream



2 oz Sweetened Toasted Coconut Chips



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**.
- Between the two trays, evenly divide the **spinach**, **squash**, **drained chickpeas**, **tomato mixture**, and **curry powder**.
- Add **2 tablespoons of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays

- Tightly cover the trays 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 trays** 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.

Blue Apron, LLC, New York, NY 10005

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