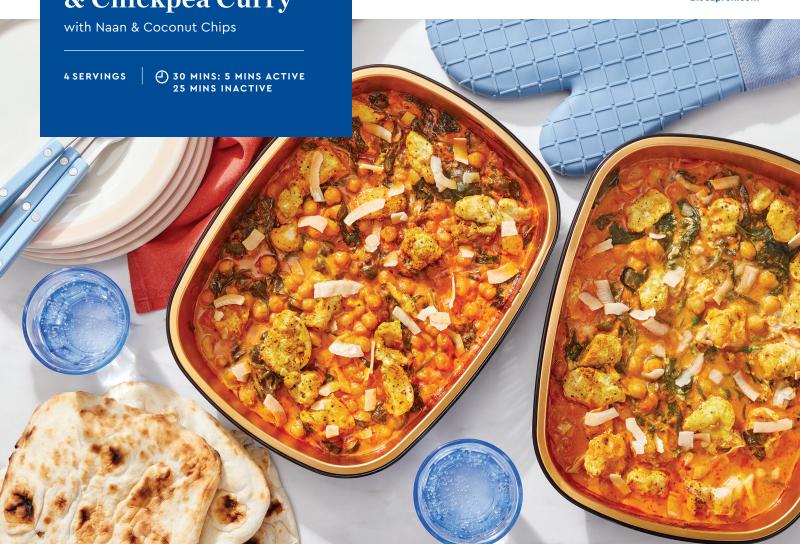
Oven-Baked Chicken & Chickpea Curry





Ingredients*



18 oz Boneless Chicken Breast **Pieces**



½ cup Cream



2 oz Sweetened **Toasted Coconut** Chips



2 Single-Use **Aluminum Trays**



4 pieces Naan Bread



1 ½ Tbsps Yellow Curry Paste



2 15.5-oz cans Chickpeas



5 oz Baby Spinach



2 8-oz cans Tomato



2 tsps Vadouvan Curry Powder



Serve with Blue Apron wine that has this symbol POPIC blueapron.com/wine

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1 Prepare the ingredients & make the base

- 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 as much of the curry paste as you'd like, depending on how spicy you'd like the dish to be.
- Between the two trays, evenly divide the spinach, drained chickpeas, tomato-curry mixture, and half the curry powder. Season with salt and pepper; stir to thoroughly combine.

2 Add the chicken & bake the trays

- Pat the chicken dry with paper towels. Place in an even layer on top of the prepared base. Season with salt, pepper, and the remaining curry powder. Turn to coat.
- Tightly cover the trays with foil and bake 22 to 24 minutes, or until the liquid is slightly thickened and the chicken is cooked through.
- Remove from the oven; carefully remove the foil. Stir to combine.

3 Warm the naan & serve your dish

- Meanwhile, wrap the **naan** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer to a work surface and carefully unwrap.
- Serve the baked trays garnished with the coconut chips. Serve the warmed naan on the side. Enjoy!







To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005





