

Oven-Baked Chicken & Chickpea Curry

with Naan & Coconut Chips

4 SERVINGS

⌚ 30 MINS: 5 MINS ACTIVE
25 MINS INACTIVE

 **Blue Apron**
blueapron.com



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 Sauce



2 tsps Vadouvan Curry Powder



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

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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!



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



Did you love this meal?

Try our range of Fast & Easy options any time of day. Visit blueapron.com or the **Blue Apron app** to learn more.



BREAKFAST
Start your day off with delicious Add-ons.

LUNCH
Our Heat & Eat meals are ready in minutes.



DINNER
One-pan meals cut down on prep and cleaning.



DESSERT
Enjoy a sweet end to your day with Add-on options.



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

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

Share your photos with #blueapron



111422, FR05