

# Oven-Baked Butternut Squash & Chickpea Curry

with Garlic Naan & Peanuts

4 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE  
35 MINS INACTIVE

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## Ingredients\*

Customized ingredients

### ADDED:



18 oz Boneless Chicken Breast Pieces



4 pieces Naan Bread



1 lb Diced Butternut Squash



6 oz Baby Spinach



2 oz Garlic & Herb Spreadable Butter



½ cup Cream



1 ½ Tbsps Yellow Curry Paste



2 8-oz cans Tomato Sauce



2 15.5-oz cans Chickpeas



2 tsps Vadouvan Curry Powder



¼ cup Roasted Peanuts



2 Single-Use Aluminum Trays

If your trays were not included, use two 8×8- or 11×9-inch baking dishes.

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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**, **curry paste**, and  $\frac{1}{4}$  cup of **water**.
- Between the two trays (or baking dishes), evenly divide the **spinach**, **squash**, **drained chickpeas**, **tomato mixture**, and **curry powder**. Season with salt and pepper; stir to thoroughly combine.

## 2 Bake the trays

- Tightly cover the trays with foil and bake 28 to 32 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.

## CUSTOMIZED STEP 2 If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- Add the **seasoned chicken** in an even layer on top of the **prepared base**.
- Tightly cover the trays with foil and bake 28 to 32 minutes, or until the squash is tender when pierced with a fork and the chicken is cooked through.
- Remove from the oven. Carefully remove the foil and stir to combine.

## 3 Make the garlic naan & serve your dish

- Meanwhile, place the **naan** on a piece of foil. Evenly spread the **softened butter** onto the naan.
- Stack the naan and wrap them in the foil. Place directly onto an oven rack; warm 3 to 5 minutes, or until heated through.
- Transfer to a work surface and carefully unwrap.
- Serve the **baked trays** garnished with the **peanuts**. Serve the **garlic naan** 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, sesame, and wheat.  
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