

# Oven-Baked Butternut Squash & Chickpea Curry

with Garlic Naan & Peanuts

2 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE  
35 MINS INACTIVE

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## Ingredients\*

Customized ingredients

### ADDED:



10 oz Boneless Chicken Breast Pieces



2 pieces Naan Bread



½ lb Diced Butternut Squash



3 oz Baby Spinach



1 oz Garlic & Herb Spreadable Butter



¼ cup Cream



1 Tbsp Yellow Curry Paste



1 8-oz can Tomato Sauce



1 15.5-oz can Chickpeas



2 tsps Vadouvan Curry Powder



3 Tbsps Roasted Peanuts



1 Single-Use Aluminum Tray

If your tray was not included, use an 8×8- or 11×9-inch baking dish.

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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 **2 tablespoons of water**.
- In the tray (or baking dish), combine the **spinach**, **squash**, **drained chickpeas**, **tomato mixture**, and **curry powder**. Season with salt and pepper; stir to thoroughly combine.

## 2 Bake the tray

- Tightly cover the tray 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 tray 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 tray** 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, and wheat.

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