

### Ingredients\*



2 Pocketless Pitas



½ lb Diced Butternut Squash



3 oz Baby Spinach



¼ cup Cream



1 oz Garlic & Herb Flavored Butter



2 Tbsps Tomato Achaar



1 oz Sweetened Toasted Coconut Chips



1 15.5-oz can Chickpeas



1 8-oz can Tomato Sauce



2 tsps Vadouvan Curry Powder



1 Single-Use Aluminum Tray



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

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#### "Alexa, find Blue Apron recipes."

#### Prepare the ingredients & make the base

- Remove the **butter** from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the spinach.
- Drain and rinse the chickpeas.
- In the tray, combine the spinach, squash, drained chickpeas, tomato sauce, cream, tomato achaar, and curry powder. Stir to combine.
- Add 2 tablespoons of water to the tray. Season with salt and pepper; stir to thoroughly combine.

#### 2 Bake the tray

- Tightly cover the tray with foil and bake 28 to 30 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.

#### 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
- Transfer to a work surface and carefully unwrap.
- Serve the baked tray garnished with the coconut chips. Serve the garlic pitas on the side. Enjoy!





## Did you love this meal?

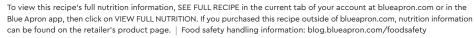
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Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005





