

# Oven-Baked Butternut Squash & Chickpea Curry

with Garlic Pita & Coconut Chips

2 SERVINGS

⌚ 35 MINS: 5 MINS ACTIVE  
30 MINS INACTIVE

 **Blue Apron**  
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## Ingredients\*



2 Pocketless Pitats



½ lb Diced Butternut Squash



3 oz Baby Spinach



¼ cup Cream



1 oz Garlic & Herb Flavored Butter



2 Tbsps Tomato Achar



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  
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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 **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.

## 3 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 heated through.
- 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!



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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