

Vadouvan Chickpea & Collard Green Stew

with Purple Potatoes & Red Quinoa

In this recipe, we're headed south—twice! First, to Southern India, where vadouvan hails from. It's a spice mix similar to curry powder, but with a French-inspired dash of grated shallot. Next, we're taking you to the American South. After sautéing the vadouvan with aromatics, you'll build a hearty stew with purple potatoes and collard greens. We think you'll love this exciting, multi-continental blend of Southern cuisines.



Ingredients

- ¾ Cup Red Quinoa
- 6 Ounces Purple Potatoes
- 1 15-Ounce Can Chickpeas
- 1 Bunch Collard Greens
- 1 Tomato
- 1 Yellow Onion
- 2 Cloves Garlic
- 1 Lime
- 1 Bunch Mint

Knick Knacks

- 2 Tablespoons Vadouvan Curry Powder
- ¼ Cup Nonfat Greek Yogurt

Makes 2 Servings
About 700 Calories Per Serving



Instructions

For cooking tips & tablet view visit blueapron.com/recipes/449

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Medium dice the potatoes. Drain and rinse the chickpeas. Peel and mince the garlic. Cut out and discard the stems of the collard greens; roughly chop the leaves. Medium dice the tomato. Peel and small dice the onion. Pick the mint leaves off the stems; discard the stems. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest. Quarter the lime.

2



Cook the quinoa:

Once the water is boiling, add the **quinoa**. Cook 18 to 20 minutes, or until tender. Drain thoroughly and return to the pot. Add the **lime zest** and a drizzle of olive oil. Stir to combine and season with salt and pepper to taste. Set aside.

3



Cook the aromatics:

While the quinoa cooks, in a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion, garlic** and **vadouvan curry powder**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the vegetables have softened and the curry powder is toasted and fragrant.

4



Add the tomatoes:

Add the **tomato** to the pan of aromatics; season with salt and pepper. Cook, stirring frequently, 2 to 4 minutes, or until the tomato has softened.

5



Add the vegetables:

Add the **potatoes, chickpeas, collard greens** and **2½ cups of water** to the pot of aromatics and tomatoes; season with salt and pepper. Bring the mixture to a boil. Once boiling, reduce the heat to medium-low. Cook, stirring occasionally, 12 to 14 minutes, or until the potatoes are tender and the liquid is reduced in volume. Remove from heat and stir in **the juice of all 4 lime wedges**; season with salt and pepper to taste.

6



Finish & plate your dish:

In a small bowl, combine the **Greek yogurt** with a drizzle of olive oil. Stir to combine and season with salt and pepper to taste. To plate your dish, divide the **quinoa** and **stew** between 2 bowls. Top with a dollop of the **seasoned yogurt**. Garnish with the **mint** (roughly chopping the leaves just before adding). Enjoy!