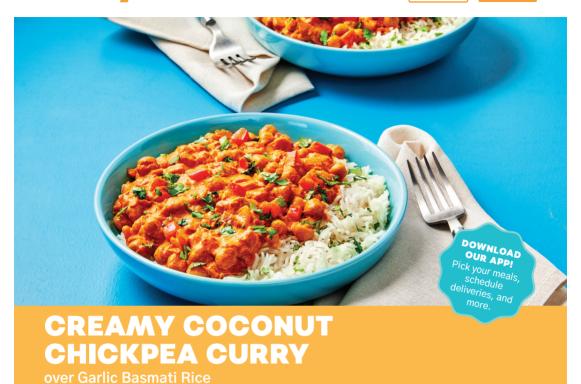
EveryPlate

PREP IN **10 MIN**

READY IN **30 MIN**



WHAT WE SEND (2 servings) 4 servings)

★ Keep refrigerated



Yellow Onion



Tomato Paste



Garlic (2 Cloves | 4 Cloves)



Curry Powder



Roma Tomato *



Paprika (1 | 2)



Cilantro *



Coconut Milk
(1 | 2)
Contains: Tree Nuts



Chickpeas





Sour Cream *

(1 | 2)

Contains: Milk



Basmati Rice



Chili Pepper **

WHAT YOU'LL NEED

Kosher Salt Black Pepper

Vegetable Oil (2 tsp | 4 tsp) Butter

(1 TBSP | 2 TBSP)

Contains: Milk

Sugar (1 tsp | 2 tsp)

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CHEF'S TIP

Be sure to give your coconut milk a good shake before opening the container and adding to the pan in step 4. The cream may have risen to the top and solidified a bit, but not to worry—the liquids and solids will quickly come together and turn silky-smooth during cooking!



Wash and dry all produce. Peel and finely chop garlic. Halve and peel onion; finely chop half (whole onion for 4 servings). Drain and rinse chickpeas. Dice tomato. Roughly chop cilantro.



Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the garlic**; cook until fragrant, 30 seconds. Stir in **rice**, 34 **cup water** (1½ cups for 4 servings), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15–18 minutes. Keep covered off heat until ready to serve.



While rice cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and a **pinch of salt**; cook, stirring occasionally, until browned and softened, 4–5 minutes. Add **tomato paste**, **curry powder**, **paprika**, and **remaining garlic**. Cook, stirring frequently, until fragrant, 1 minute.



Stir chickpeas, diced tomato, coconut milk, 1 tsp sugar, ¼ cup water, and a big pinch of salt into pan. (For 4 servings, use 2 tsp sugar and ⅓ cup water.) Bring to a simmer, then reduce heat to medium. Cook until thickened, 5–7 minutes. Stir in sour cream and 1 TBSP butter (2 TBSP for 4) until melted and combined. (If mixture is too thick, add another splash of water.) Taste and season generously with salt and pepper.



Fluff **rice** with a fork; season with **salt** and **pepper**. Divide between bowls and top with **chickpea curry**. Sprinkle with **cilantro**. If you like things spicy, thinly slice **chili** and top with as much as you'd like!