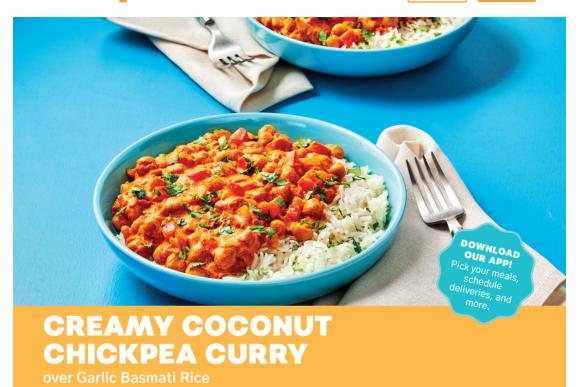
## **EveryPlate**

**10 MIN** 

**30 MIN** 



### WHAT WE SEND (2 servings) 4 servings)

★ Keep refrigerated



Yellow



**Tomato Paste** (1|2)



Garlic (2 Cloves | 4 Cloves)



Curry Powder (1 | 2)



Roma Tomato \*



**Paprika** (1 | 2)



Cilantro \* (1 | 2)



Coconut Milk (1 | 2)Contains: Tree Nuts



Chickpeas (1 | 2)

Sour Cream \*

(1 | 2)



Rice





Chili Pepper\* (1 | 1)

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#### 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)

# CHEF'S

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!