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CREAMY COCONUT CHICKPEA CURRY

over Garlic Basmati Rice

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Yellow
Onion**
(1 | 1)



Garlic
(2 Cloves | 4 Cloves)



**Roma
Tomato** *
(1 | 2)



Cilantro *
(1 | 2)



Chickpeas
(1 | 2)



**Basmati
Rice**
(1 | 2)



**Tomato
Paste**
(1 | 2)



**Curry
Powder**
(1 | 2)



Paprika
(1 | 2)



Coconut Milk
(1 | 2)
Contains: Tree Nuts



Sour Cream *
(1 | 2)
Contains: Milk



**Chili
Pepper** *
(1 | 1)

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!



1. **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**.



2. 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**, **3/4 cup water** (**1 1/2 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.



3. 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.



4. Stir **chickpeas**, **diced tomato**, **coconut milk**, **1 tsp sugar**, **1/4 cup water**, and a **big pinch of salt** into pan. (**For 4 servings, use 2 tsp sugar and 1/3 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**.



5. 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!