



Peanut Butter Chickpea Curry

with Roasted Broccoli and Basmati Rice

Classic 35 Minutes • Medium Spice • 1 of your 5 a day • Veggie

20



Basmati Rice



Broccoli



Onion



Garlic Clove



Lime



Coriander



Chickpeas



North Indian Style Spice Mix



Finely Chopped Tomatoes



Coconut Milk



Vegetable Stock Paste



Peanut Butter Paste

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Baking Tray, Garlic Press, Zester, Sieve, Frying Pan and Bowl.

Ingredients

	2P	3P	4P
Basmati Rice	150g	225g	300g
Broccoli**	1	1	2
Onion**	1	1	2
Garlic Clove**	1	2	2
Lime**	½	¾	1
Coriander**	1 bunch	1 bunch	1 bunch
Chickpeas	1 carton	1½ cartons	2 cartons
North Indian Style Spice Mix	1 sachet	1 sachet	2 sachets
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Coconut Milk	200ml	400ml	400ml
Vegetable Stock Paste 10	10g	15g	20g
Peanut Butter 1	2 sachets	3 sachets	4 sachets
Water for the Rice*	300ml	450ml	600ml

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	770g	100g
Energy (kJ/kcal)	3802/909	494/118
Fat (g)	39	5
Sat. Fat (g)	21	3
Carbohydrate (g)	100	13
Sugars (g)	16	2
Protein (g)	33	4
Salt (g)	2.07	0.27

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

1) Peanut 10) Celery

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Cook the Rice

Pour the **cold water for the rice** (see ingredients for amount) into a medium saucepan with a tight-fitting lid. Stir in the **rice** and **¼ tsp of salt**, cover with the lid and bring to the boil on medium-high heat. Once boiling, turn the heat down to its lowest setting. Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Start the Curry

Heat a drizzle of **oil** in a large frying pan over medium-high heat. Once hot, add the **onion** and cook until soft, 5-6 mins, stirring occasionally. Once softened, stir in the **garlic** and **North Indian style spice mix**. Cook for 1 minute. Add in the **chickpeas** and stir until coated.



Roast the Broccoli

Separate the **broccoli** into **florets** (little trees). Pop the **broccoli florets** onto a baking tray. Drizzle with **oil** and a pinch of **salt** and **pepper**. Toss to coat, then pop the tray onto the middle shelf of the oven to roast until charred and soft enough to eat, 15-20 mins.



Simmer the Curry

Pour the **finely chopped tomatoes** and **coconut milk** (see ingredients for amount) into the pan. Add the **stock paste** and stir to combine. Bring to the boil, then lower the heat and simmer until thickened slightly, 6-8 mins. Once thickened, stir the **peanut butter** into the pan. Mix well to combine, then gently add in the **broccoli**. Add a splash of **water** if you think it has become too thick. Taste and add **salt** and **pepper** if you feel it needs it.



Get Prepared

In the meantime, halve, peel and thinly slice the **onion**. Peel and grate the **garlic** (or use a garlic press). Zest the **lime** and cut into wedges. Roughly chop the **coriander** (stalks and all). Drain and rinse the **chickpeas** in a sieve.



Dinner Time!

Just before you are ready to serve, stir the **lime zest** and **half the coriander** into the **rice** then serve into large bowls with the **curry** spooned on top. Sprinkle over the remaining **coriander** and serve the **lime wedges** alongside to squeeze on top.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.