



Our nutritionist's favorite

North Indian chickpea curry with collard greens and black rice

Our staff nutritionist, Kaley Todd, is a serious collard greens devotee. She loves how they not only promote heart and bone health, but they also have high levels of both antioxidants and anti-inflammatory nutrients. Above all, she finds them incredibly delicious. Here, they add oomph to this simple coconut-milk curry, spiced with garam masala. A mix of cloves, cinnamon, and cumin, the blend is beloved throughout Asia, but it's a signature flavor of Northern Indian cooking.

30-40

Minutes

740

Cal/serving

2

Servings

Gluten Free Vegetarian

View online at sunbasket.com/recipe/360

SUN BASKET

What You'll Need

From your basket

¾ cup Lotus Foods forbidden black rice

1 yellow onion

1 bunch collard greens

1 cup chickpeas

¼ cup shredded coconut

Peeled fresh garlic

Fresh ginger

1 teaspoon garam masala

1 cup coconut milk

¼ cup cashews

1 lime

From your pantry

Kosher salt, freshly ground black pepper, neutral oil

Tools

Strainer, garlic press or fine-toothed grater, *optional*, small pot with a lid, large frying pan with a lid

Protein: 24g (48% DV), Fiber: 22g (88% DV), Added Sugars: 0g, Carbohydrates: 111g.
Contains: tree nuts. Not a significant source of trans fat. **Packed in a facility that handles wheat.**

Prep + Cook

Wash produce before use.

1. Cook the rice

- Rinse the **black rice**.

In a small pot, combine the **rice** with 1½ cups salted water. Bring to a boil, cover, reduce to a simmer, and cook until the **rice** is tender and the water is absorbed, 25 to 30 minutes.

While the water comes to a boil and the **rice** cooks, prepare the curry.

2. Prep the curry ingredients; toast the coconut

- Peel and finely chop the **onion**.
- Strip the **collard greens** leaves from their stems; finely chop the leaves.
- Rinse the **chickpeas**.

In a large pan over medium heat, toast the **coconut**, stirring frequently, until golden, 2 to 3 minutes. Transfer to a plate to cool. Wipe out the pan.

3. Cook the onion

In the same pan, over medium-high heat, warm 2 to 3 teaspoons oil until hot but not smoking. Add the **onion**, season with salt, and cook, stirring occasionally, until softened

and lightly browned, 5 to 7 minutes.

While the **onion** cooks, prep the **garlic** and **ginger**.

4. Prep the garlic and ginger; finish the curry.

- Finely chop, press, or grate enough **garlic** to measure 1 teaspoon.
- Grate or peel and finely chop the **ginger**.

Add the **garlic**, **ginger**, and **garam masala** to the **onion** and stir to combine. Cook over medium-high heat until fragrant, about 1 minute. Stir in the **collard greens** and cook until they start to wilt, 1 to 2 minutes. Add the **chickpeas**, **coconut milk**, and ¼ cup water. Bring to a boil, reduce to a simmer, cover, and cook until the **greens** are just tender, 6 to 8 minutes.

While the **greens** cook, make the garnishes.

5. Prep the garnishes

- Coarsely chop the **cashews**.
- Cut the **lime** into wedges.

6. Serve

Spoon the **rice** into individual bowls. Ladle in the curry, then garnish with the **cashews** and **coconut**. Serve with the **lime** wedges.