



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Indian Pumpkin Butter Chickpeas with Naan & Rice

Ingredients

Indian Pumpkin Butter Chickpeas
Pumpkin, Dates, Ghee, Lemon Juice,
Onion, Garlic, Ginger, Chickpeas, Tomato
Paste, Vegetable stock, Garam Masala,
Yellow, Curry, Cinnamon, Turmeric, Salt &
Pepper

Naan Bread
Bob's Gluten Free Flour, Xanthan Gum,
Salt, Cream of Tartar, Sugar, Instant Yeast,
Greek Yogurt, Olive Oil, Egg White, Water

Produce

Cilantro
Lime

Grocery
Jasmin Rice

Directions

Take out a pot with a lid, pour rice into the pot then fill the rice cup with water and add to the rice. Repeat once more and add a pinch of salt.

Set on the stove, bring to a boil, cover, reduce to a simmer and set a 20 minutes timer. When the timer goes off, remove from heat and let sit with the lid for 20 minutes.

Set oven to 350 and take out another pot.

Pour Indian Pumpkin Butter Chickpeas into a pot and reheat oven low-medium heat.

Once the rice is done, place naan in the oven directly on the rack for 3-5 minutes until hot and soft.

Portion rice into bowls, top with stew and finished with a squeeze of lime and cilantro with a side of naan. Enjoy.