

CHICKPEA CURRY



INGREDIENTS:

- 1 tbsp oil
- 1 small onion, diced
- 1 tbsp garam masala
- 1 tsp cinnamon
- 1 tsp ground ginger
- 1 tsp ground turmeric
- 1/4 cayenne pepper
- 1 tsp salt
- 2 tbsp tomato paste
- 400g coconut milk
- 400g chickpeas, drained
- 1 lime, cut into wedges
- Handful coriander, chopped
- 1/4 cup yoghurt

METHOD:

1. Heat the oil in a dutch oven over medium hot coals and add the onion, sautéing until translucent but not browning.
2. Add the garam masala, turmeric, ground ginger, cinnamon, and cayenne, and stir briefly to toast the spices so they become fragrant.
3. Add the coconut milk, tomato paste, and salt. Stir until the tomato paste is completely blended into the coconut milk, then add the chickpeas.
4. Cook over medium hot coals, stirring frequently until the sauce thickens to your liking, approx. 10 - 15 minutes.
5. Serve the chickpea curry with a squeeze of lime, a dollop of yogurt, and garnish with plenty of coriander.

Tips: Toasted naan bread and rice are great sides for this curry.

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