



Skeena Diversity's International Cooking Online

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CHICKPEA CURRY

by Anna Silva

Ingredients

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| 1 tbsp olive oil (or other cooking oil) | 1 tbsp fresh grated ginger |
| 1 jalapeno pepper chopped | 1 tbsp curry powder <i>(or 2 tbsp for more flavor)</i> |
| 1 banana pepper chopped (or serrano pepper if you want more heat) | 1 tbsp paprika |
| 1 medium onion chopped <i>(I used half purple, half sweet onion)</i> | 1 tbsp curry paste (or 2 tbsp for more heat) |
| ½ cup chopped chives (or green onions) | 14 ounces coconut milk |
| 4 cloves garlic chopped | 16 ounces cooked chickpeas |
| | Salt and pepper to taste |

Instructions

1. Heat a large pan to medium heat and add 1 tbsp oil.
2. Add your peppers and onion. Cook them down about 5 minutes, until the peppers and onions have softened.
3. Next, add in the garlic, ginger. Cook another minute, stirring, until the garlic is fragrant.
4. Add in the curry powder, paprika, and salt and pepper to taste. Give it a stir.
5. Stir in the curry paste and cook it for a minute.
6. Add your coconut milk, chives and stir. Bring to a quick boil and reduce the heat. Simmer for 10 min. or more to let the flavors develop. The curry sauce will thicken up a bit.
7. Stir in the chickpeas and warm them through for 5 minutes.
8. Serve the easy chickpea curry over prepared white rice if desired, then squeeze a bit of fresh lime juice over the top.
9. Top with fresh chopped cilantro or parsley, lime wedges, spicy chili flakes.