



Chickpea Curry

Ingredients

1 onion, chopped . 1 garlic, peeled . thumb-sized piece ginger, chopped
1 red chilli, diced . 1tsp groundnut oil . ½ tsp turmeric
1tsp ground coriander . 1tsp ground cumin . 1tsp garam masala
400g butternut squash, peeled and diced
400g chickpeas, rinsed and drained
400ml half-fat coconut milk . 200ml vegetable stock
150g spinach . 1 lime, plus wedges to serve

Method

STEP 1

Put the onion, garlic, ginger and chilli into a small food processor and blend to a paste.

STEP 2

Heat 1 tsp oil in a large pan and fry the paste for a few minutes with a pinch of salt, then add the spices, and fry for another minute before adding the squash and chickpeas.

STEP 3

Mix with the spices, then add the coconut milk and stock. Bring to a simmer and cook for 30 minutes until the squash softens and the sauce thickens.

STEP 4

Stir in the spinach until wilted, and squeeze in the lime juice to serve.

