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Coconut Chickpea Curry

By Astrid Dorsey

Ingredients

- 2 tbsp of Vegetable oil
- 1 large, chopped Onion
- 1/4 tsp. or 2 cloves of Garlic powder
- 1 tbsp. of curry powder
- dash of Cumin
- Salt & pepper to taste
- 2 cans drained Chickpeas
- 1 cup Vegetable stock
- 1 can Coconut milk
- 1 tbsp of Honey

Instructions

1. Heat the oil in a medium skillet over medium-low heat.
2. Add the onions, season with salt and pepper and cook for a few minutes, until the onions are soft and starting to turn golden.
3. Sprinkle in the curry powder, cumin, and garlic and stir, cooking for another minute or so.
4. Pour in the vegetable stock and stir to scrape up all the brown bits in the pan.
5. Add the coconut milk and honey.
6. Bring to a boil, add the chickpeas, reduce the heat, and simmer for 10+ minutes.
7. Taste and adjust the seasoning. Goes well with rice & naan bread.