Chickpea Curry

Ingredients:

1 kg dried chickpeas, boiled and frozen and thawed

2 onions, finely chopped

2 cloves garlic, minced

1-inch fresh ginger, grated

5 diced tomatoes

1 can coconut cream

2 tablespoons curry powder

1 teaspoon ground cumin

1 teaspoon ground coriander

0.5 teaspoon turmeric powder

0.5 teaspoon paprika

Oil

Salt and pepper to taste

Fresh coriander leaves for garnish

1. Heat oil in a large skillet. Add onions and cook until it becomes translucent in 3-5 minutes.
2. Stir in garlic and ginger paste and cook for 1 minute.
3. Add spices and mix well to coat onions. Cook for 2 minutes to toast the spices.
4. Pour in diced tomatoes. Allow to simmer for about 5 minutes until sauce thickens slightly.
5. Add chickpeas and stir them into the tomato and spice mixture.
6. Pour in the coconut cream and bring to a gentle simmer.
7. Reduce the heat, cover and let it simmer for 10-15 minutes. This allows the flavours to meld and chickpeas to absorb the delicious sauce. Stir occasionally to prevent sticking.
8. Once chickpeas are tender and the curry has thickened to your liking, remove from heat.
9. Serve garnished with fresh coriander leaves and steamed rice or naan.