



## Chickpea Curry

**Servings:** 4

**Prep Time:** 10min

**Cook Time:** 40min

### Ingredients

- 1 tblsp ghee or oil
- 2 onions, sliced
- 4 cloves garlic, crushed
- 1 tsp chilli powder
- 1 tsp salt
- 1 tsp ground turmeric
- 1 tsp paprika
- 1 tblsp ground cumin
- 1 tblsp ground coriander
- 880g can chickpeas, rinsed and drained
- 440g can chopped tomatoes
- 1 tsp garam masala

### Directions

1. Heat the ghee or oil in a pan. Add the onion and garlic, cook, stirring. Until the onion is soft. Add the chilli powder, salt, turmeric, paprika, cumin and coriander. Cook, stirring, for 2-3min
2. Stir in the chickpeas and tomato. Simmer, covered, over low heat for 20min, stirring occasionally
3. Stir in the garam masala. Simmer, covered, for a further 10min. Serve as part of an Indian meal with paratha