RECIPE

TITLE: Mild Chickpea and Potato Coconut Curry

FROM: The Wilds Cafe kitchen (with the help of Grok)

INGREDIENTS	
3 tbsp oil	600 g potatoes, 2 cm cubes
2 onions, finely chopped	3 x 400 g tins chickpeas, drained
5 garlic cloves, grated	2 x 400 ml tins coconut milk
A thumb of ginger, grated	2 tsp salt, 1 tsp sugar
2 tbsp mild curry powder	2 tsp garam masala
1 tsp turmeric	250 ml water
2 tsp ground coriander	Juice of 1 lemon
3 x 400 g tins chopped tomatoes (or 800 g passata)	A bunch of coriander

DIRECTIONS

1. Cook the onions in the oil in a big pot over medium heat for 10 minutes, until soft and golden.
2. Add the garlic, ginger, curry powder, turmeric and ground coriander. Stir for 1 minute until fragrant.
3. Add the tomatoes, potatoes, salt and sugar with 250 ml water. Cover and simmer 15 minutes.
4. Add the chickpeas and coconut milk. Simmer uncovered 15-20 minutes, until the potatoes are tender and the sauce thickens.
5. Stir in the garam masala and lemon juice, taste for salt, and scatter with coriander.

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NOTES

This was for a big table of 10, including kids so it was kept mild for them. I made it in my wide Instant Pot early and then kept it warm for when guests arrived.

With love, Angela

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