



Chickpea Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tbsp vegetable oil 1 small onion, diced 2 cloves garlic, minced 1 inch ginger, grated 1 small red pepper diced 1 small green pepper diced 1 bunch cilantro chopped 1 tsp cumin 1 tsp coriander 1 tsp allspice 1 tsp turmeric 1 tsp cayenne 1 10 oz. can chickpeas 1/2 tomato diced 1/2 tsp garam masala 1/4 cup coconut milk 1 cup broccoli florets

Instructions

A satisfying meal for a cold day or any day!!! Heat the oil over medium heat, add the garlic, peppers, ginger, spices and the diced tomato. Cook over medium heat and until the vegetables are mixed with the spices and the aromas released. Fell them!!! Smells great right? Add the chickpeas and cook for 5 mins. Add the milk and simmer slowly, add the broccoli and cook until the sauce is reduced. The broccoli needs to be crunchy. Serve hot.