Sri Lankan Chickpea Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

4 tsp. mustard seeds
13 oz. can of lite coconut milk
1/4 cup water
2 tsp. ground cumin
2 tsp. ground coriander
2 tsp. cayenne
1 tsp. ground fennel
1/2 tsp. ground turmeric
3 15 oz. cans of chickpeas, rinsed and well-drained
juice of 2 limes
2 tbs. peanut or canola oil
2 small cinnamon sticks
60 fresh basil leaves, torn into pieces
1 large onion, peeled and cut into thin half rings

Instructions

1. Crush the mustard seeds using either a coffee grinder or a mortar and pestle. The seeds should be ground rather finely but not so much as to completely become a powder.
2. In a medium bowl, combine the ground mustard seed, coconut milk and water. Set aside.
3. In a small bowl, create the curry powder by combining cumin, coriander, cayenne, fennel and turmeric. Set aside.
4. In a large bowl, toss rinsed and drained chickpeas with the lime juice.
5. Add curry powder to chickpeas and toss until evenly coated. Set aside.
6. In a large pot, heat the peanut or canola oil over medium-high heat.
7. Once the oil is hot, add the cinnamon sticks and basil leaves and stir for about

10 seconds.
8. Add the onions and stir-fry for 2 to 4 minutes, until the onions begin to soften.
9. Add the seasoned chickpeas and stir-fry for 5 minutes.
10. Add the coconut milk mixture and bring to a boil.
11. Once the mixture has started boiling, turn the heat to low, cover and simmer for 20 minutes, stirring occasionally to prevent sticking.

Although you could serve this dish immediately, the curry is best after a day or two in the refrigerator, giving the flavors time to mingle. When you want to serve, simply reheat over a low stove or on low power in the microwave. This is the perfect make ahead dish for entertaining and is a great main dish served with rice or salad or a flavorful side dish.