

# Potato & Chickpea Curry

A vegetable curry can be just as good as a meat one. And when I eat this particular curry I don't miss the meat at all.

This fragrant curry sauce and tender potatoes will hit the spot and make sure you have lots of flatbreads for mopping and using instead of utensil.



**Serves:** 4

**Prep Time:** 15 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 1 hour 30 minutes

## Ingredients

- 1.5 kg of potatoes, peeled and cut into golf ball size pieces.
- 2 white onion, sliced.
- 2 tbsps of ginger garlic paste.
- ½ tsp of ground cloves.
- 1 tsp of turmeric.
- 2 tbsps of garam masala.
- 1 pinch of chilli powder, optional.
- 4 tomatoes, roughly chopped.
- 2 x 400g tins of tomatoes.
- 1 fresh green chilli, roughly chopped optional.
- 400 g tin of chickpeas.
- 2 handfuls of frozen peas.
- Fresh coriander.

## Method

- In a saucepan or a large deep pan add the onions, tomatoes, ginger garlic paste and the fresh chilli if using. Season and gently fry over a low heat for 30 minutes so all the veg breaks down and get nice and tender.
- Then add all the spices and continue to cook for another 2 minutes. Then add both tins of tomatoes and season. Fill one of the empty tins with water and pour it in. Bring to the boil and simmer for 10 minutes.
- While the sauce is doing its thing parboil the potatoes for 10 minutes, or till they just start to go tender. Drain and leave to one side.
- At this point, I like to take the sauce and put it into a food blender and whizz till smooth. Then return the sauce to the pan, mix in the potatoes, chickpeas and simmer for 25 or till the potatoes are tender but still holding their shape.
- Once the potatoes are ready add the peas and simmer for another five minutes. If you feel the sauce is too thick add a little water. To finish the dish sprinkle with the coriander and serve with lots of flatbreads.