



Coconut Chickpea Curry

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

A delicious vegetarian curry that is spicy but savory and delightful in all the best ways You can adjust the amount of curry paste to your personal taste

Ingredients

- 2 tablespoons grapeseed oil - ½ cup chopped yellow onion - 1 tablespoon minced garlic - 1 tablespoon grated fresh ginger - 2 tablespoons Thai red curry paste - 1 (13.5 ounce) can unsweetened coconut milk
- well-shaken (such as Thai Kitchen) - 1 cup vegetable broth - ½ teaspoon kosher salt - 2 (15 ounce) cans chickpeas
- rinsed and drained - 3 cups baby spinach leaves - 1 tablespoon fresh lime juice - ½ cup coarsely chopped toasted cashews - fresh cilantro for garnish - 2 cups cooked rice

Instructions

1. Heat oil in a large high-sided skillet over medium. Add onion and cook
2. stirring often
3. until softened
4. about 4 minutes. Add garlic and ginger; cook
5. stirring constantly
6. until fragrant
7. about 1 minute. Dotdash Meredith Food Studios Add red curry paste and cook
8. stirring constantly
9. until lightly darkened and vegetables are coated
10. about 1 minute. Dotdash Meredith Food Studios Stir in coconut milk
11. broth
12. and salt; bring to a boil over medium-high. Stir in chickpeas. Dotdash Meredith Food Studios Reduce heat to medium to maintain a simmer and simmer
13. stirring occasionally
14. until thickened slightly
15. 15 to 20 minutes. Dotdash Meredith Food Studios Remove from heat and stir in spinach; stir until wilted
16. about 1 minute. Stir in lime juice. Serve with cashews
17. cilantro
18. and rice. Dotdash Meredith Food Studios