



Vegan Sweet Potato Chickpea Curry

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This chickpea curry recipe with sweet potato and spinach is seasoned with fragrant spices for a yummy vegan dish. Serve with basmati rice and naan bread.

Ingredients

- - 3 tablespoons olive oil - 1 onion
- chopped - 2 cloves garlic
- minced - 2 teaspoons minced fresh ginger root - 1 (15 ounce) can chickpeas
- drained - 1 (14.5 ounce) can diced tomatoes - 1 (14 ounce) can coconut milk - 1 sweet potato
- cubed - 1 tablespoon garam masala - 1 teaspoon ground cumin - 1 teaspoon ground turmeric - ½ teaspoon salt - ¼ teaspoon red chile flakes - 1 cup baby spinach

Instructions

1. Heat oil in a skillet over medium heat. Cook onion
2. garlic
3. and ginger in hot oil until softened
4. about 5 minutes. Add chickpeas
5. tomatoes
6. coconut milk
7. and sweet potato. Bring to a boil
8. reduce heat to low
9. and simmer until tender
10. about 15 minutes. Season with garam masala
11. cumin
12. turmeric
13. salt
14. and chile flakes. Add spinach right before serving.