



Spicy Vegan Potato Curry

Savannah · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This vegan potato curry has abundant spices that make this better than any restaurant curry I've tasted

Ingredients

- - 4 potatoes
- peeled and cubed - 2 tablespoons vegetable oil - 1 yellow onion
- diced - 3 cloves garlic
- minced - 4 teaspoons curry powder - 4 teaspoons garam masala - 2 teaspoons ground cumin - 2 teaspoons salt - 1 (1 inch) piece fresh ginger root
- peeled and minced - 1 ½ teaspoons cayenne pepper - 1 (15 ounce) can garbanzo beans (chickpeas)
- rinsed and drained - 1 (15 ounce) can peas
- drained - 1 (14.5 ounce) can diced tomatoes - 1 (14 ounce) can coconut milk

Instructions

1. Place potatoes into a large pot and cover with salted water. Bring to a boil
2. then reduce the heat to medium-low
3. cover
4. and simmer until just tender
5. about 15 minutes. Drain and allow to steam dry for 1 to 2 minutes. Meanwhile
6. heat oil in a large skillet over medium heat. Cook and stir onion and garlic in hot oil until onion has softened and turned translucent
7. about 5 minutes. Season with curry powder
8. garam masala
9. cumin
10. salt
11. ginger
12. and cayenne pepper; cook and stir for 2 minutes more. Add cooked potatoes
13. garbanzo beans
14. peas
15. and tomatoes
16. then pour in coconut milk. Bring to a simmer and continue cooking for 5 to 10 minutes. From the Editor
Please note differences in ingredient amounts when following the magazine version of this recipe.