

Sweet Potato Spinach and Halloumi Curry

Savannah · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

I saw this at a festival last year but never got to try it so I came up with a recipe that I love and is very adaptable to different tastes. Serve hot with brown basmati rice and papadums.

Ingredients

- - 2 large sweet potatoes
- peeled and chopped - 1 (14.5 ounce) can diced tomatoes - 3 teaspoons curry powder - 2 teaspoons chili powder - 1 teaspoon ground cumin - 1 (14 ounce) can coconut milk - 1 (8 ounce) package fresh spinach - ½ diced green chile pepper
- or to taste - 1 cube vegetable bouillon - 2 teaspoons chili jam (Optional) - 1 (8.8 ounce) package halloumi cheese
- sliced - 1 (14 ounce) can chickpeas
- drained

Instructions

1. Place sweet potatoes into a large pot and cover with water; bring to a boil. Cook until tender
2. about 6 minutes. Drain. Combine sweet potatoes
3. tomatoes
4. curry powder
5. chili powder
6. and cumin in a saucepan over medium heat and bring to a simmer. Add coconut milk
7. spinach
8. chile pepper
9. bouillon cube
10. and chili jam. Simmer until curry starts to thicken and has cooked down a little
11. 15 to 20 minutes. Meanwhile
12. fry halloumi in a skillet over medium heat until browned
13. 4 to 6 minutes. Add cooked halloumi and chickpeas to curry and heat through
14. about 5 minutes.