Chickpea & Spinach Curry

Prep time: 10 mins Cooking time: 15 mins Serves: 2/3

Ingredients

- 1 can chickpeas, drained
- 2 cups fresh spinach
- 1 onion, chopped
- 2 garlic cloves, minced
- 1 can coconut milk
- 2 tbsp curry paste
- Olive oil, salt, pepper

Method

1. Heat olive oil in a pan, sauté onion and garlic.
2. Add curry paste, stir for 1 minute.
3. Add chickpeas and coconut milk, simmer for 10 minutes.
4. Add spinach, cook until wilted. Serve with rice.

For more information and our latest offer:
http://www.authenticpt.com.au/offer/