

# Chickpea curry



## Ingredients

Serves: 8

- 2 tablespoons vegetable oil
- 2 onions, finely chopped
- 2 cloves garlic, finely chopped
- 2 teaspoons finely chopped root ginger
- 6 whole cloves
- 1/2 teaspoon ground cinnamon
- 1 teaspoon ground cumin
  
- 1 teaspoon ground coriander
- salt to taste
- 1 teaspoon chilli powder
- 1 teaspoon ground turmeric
- 2 (400g) tins chickpeas, undrained
- 1 large handful chopped fresh coriander

## Method

Prep:10min › Cook:30min › Ready in:40min

1. Heat oil in a large frying pan over medium heat, and cook and stir onions until softened. Stir in garlic, ginger, cloves, cinnamon, cumin, coriander, salt, chilli powder and turmeric. Cook for 1 minute over medium heat, stirring constantly.
2. Mix in chickpeas and their liquid. Continue to cook and stir until all ingredients are well blended and heated through. Remove from heat. Stir in coriander just before serving, reserving some for garnish.

