

Chickpea curry

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Chickpea curry

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Looking for simple vegetarian recipes? This chickpea curry is packed full of tasty veg and is super easy to make!

Ingredients (serves 2)

- 1 tbsp curry powder
- 1 tbsp olive oil
- ½ red onion, finely sliced
- 400g canned cooked chickpeas
- 1 cup red and yellow capsicum, diced
- 2 tbsp finely chopped coriander
- 1 cup chopped cauliflower
- 100g canned tomatoes
- ½ cup water

Method

Heat large saucepan and add the oil. Place onions in and stir while cooking until translucent. Add curry powder and cook through for about 3 minutes.

Add drained chickpeas, capsicum and cauliflower into saucepan.

Add water, tomatoes and 1 tbsp of coriander. Bring to boil, then lower heat and cook for 10 minutes

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keeping on low heat.

Serve immediately. Top with the remaining coriander.

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