

Chickpea & potato curry



Ingredients

- 2 tbsp vegetable oil
- 1 tsp turmeric powder
- 1 medium onion, finely diced
- 2 tsp crushed garlic
- 3 large potatoes, roughly chopped into small 8mm x 8mm cubes
- 1 tsp crushed ginger
- 400g can chickpeas, drained and rinsed
- Coriander leaves for garnish

Directions

1. Heat oil in a large saucepan and gently cook the diced onion for 2 minutes.
2. Add turmeric, garlic and ginger. Cook for 1 minute.
3. Add potatoes and turn to coat with curry mix. Add chickpeas.
4. Simmer for 20 minutes until potatoes are tender. Stir through coriander.
5. Serve in small bowls with rice.

Serves 20 children

Recipe courtesy of Awesome Kiwis' Manurewa Centre and staff