

Spicy Coconut Chickpea Curry

This vibrant and hearty chickpea curry features a creamy coconut sauce infused with aromatic spices. Perfectly balanced and packed with flavor, it's an easy-to-make dish that can be enjoyed on its own or with rice.



Main Dish

20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 can (400g) chickpeas, drained and rinsed
- 1/2 cup coconut milk
- 1/2 tablespoon curry powder
- 1/4 teaspoon turmeric
- 1/4 teaspoon cayenne pepper (adjust to taste)
- 1/2 small onion, chopped
- 1 garlic clove, minced
- 1 teaspoon ginger, grated
- 1 tablespoon olive oil
- Salt to taste
- Fresh cilantro for garnish (optional)
- Cooked rice (for serving, optional)

Steps

- 1 Heat olive oil in a small pot over medium heat.
- 2 Add chopped onion, and sauté until translucent (about 3 minutes).
- 3 Stir in the minced garlic and grated ginger, cooking for another minute until fragrant.
- 4 Add the chickpeas, curry powder, turmeric, and cayenne pepper, mixing well.
- 5 Pour in the coconut milk and bring to a simmer. Cook for 10 minutes, allowing the flavors to meld.
- 6 Season with salt to taste.
- 7 Serve hot, garnished with fresh cilantro if desired, alongside cooked rice.