

Chickpea and Vegetable Curry



Ingredients

Ingredients for 10 servings:

1.5 kg Ardo Chickpeas

1 kg Ardo Ratatouille Vegetable Mix

400 g Ardo Diced Onions

2-3 tbsp cooking oil

3-4 tbsp curry powder (or curry paste, to taste)

2 cans (400 ml each) coconut milk

500-600 ml vegetable stock

Salt, pepper, and optionally chilli or ginger for heat

Fresh or frozen coriander leaves for garnish (optional)

Preparation

1. Heat oil in a large pot or pan and briefly sauté the diced onions (if separate) and the curry (powder or paste) to release the aromas.
2. Add the vegetables and sauté, stirring, for 5-7 minutes.
3. Add the (pre-cooked, frozen) chickpeas and sauté briefly.
4. Add the coconut milk and vegetable stock.
5. Simmer for approximately 10 minutes, until the vegetables are cooked.
6. Season with salt, pepper, chilli and/or ginger.
7. Add a little more vegetable stock if needed, if the sauce is too thick.
8. Optionally, sprinkle fresh or frozen coriander over the finished curry.



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