

# Lemon, Spinach and Chickpea Curry

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*This zingy curry is full of flavour. Onion, ginger, garlic and chilli all combine and become aromatic before being mixed with chickpeas, tomatoes, spinach and the zest and juice of a lemon to create a zingy, spicy curry perfect for serving with fluffy rice or even chips.*

## Ingredients:

400g tin chickpeas, drained  
400g tin chopped tomatoes  
300g fresh spinach leaves  
1 onion  
1 thumb-sized piece ginger  
1 small red chilli  
2 cloves of garlic  
Juice and zest of one lemon  
1 tsp. ground cumin  
1 tsp. curry powder  
1 tbsp. oil  
Salt and pepper

## Directions:

1. Finely chop the onion and mince the ginger. Finely slice the chilli, leaving the seeds in if you like it hot, and mince the garlic cloves.
2. Fry the onion until softened and translucent, then add the ginger, garlic, chilli, ground cumin and curry powder and fry for five minutes or so. Add the tomatoes and bring to a simmer, then add the chickpeas, lemon zest and lemon juice and simmer for another five minutes.
3. Add the spinach and once wilted, season well with salt and pepper and serve.

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