

# Spicy Chickpea and Potato Fry

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*This lovely curry combines chickpeas and potatoes along with garlic, coriander, turmeric, chilli and onions to create a filling, spicy and delicious curry that is made in one pot. Serve with naan breads.*

## Ingredients:

300g cooked potatoes  
1 x 400g tin chickpeas, drained and rinsed  
400ml chicken stock, veggie stock or water  
2 onions  
2 garlic cloves  
200g baby spinach  
Small bunch freshly chopped coriander  
2 tbsp. tomato puree  
1 tbsp. cumin seeds  
1 tsp. each ground coriander, chilli powder, turmeric  
1 tbsp. oil  
Salt and pepper

## Directions:

1. Thickly slice the onions and mince the garlic cloves. Heat the oil in a large frying pan. Add the onions and garlic cloves and fry gently for a couple of minutes until softened and golden.
2. Add the cumin seeds, coriander, chilli powder, salt and pepper and stir. Cook for 1 minute, then add the tomato puree. Stir well and cook for a couple of minutes.
3. Add the chickpeas and stock and simmer for a few minutes. Add the potatoes and simmer for a few minutes until the sauce is thick, then add the spinach and cook until wilted. Season to taste.

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