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## Coconut & Chick Pea Curry



## Ingredients

6 medium sized tomatoes  
¼ butternut squash  
2 tbspn sunflower/vegetable oil  
½ tspn turmeric powder  
¼ tspn asafoetida powder (optional)  
½ tspn cumin seeds  
3&shy  
4 curry leaves  
1 tspn minced ginger  
1 can chickpeas, drained  
½ tspn cumin/coriander powder  
½ tspn garam masala  
1 can coconut milk  
½ cup chopped coriander  
Salt to taste

## Preparation

- 1 1. Finely chop & dice the tomatoes and butternut into small pieces.
- 2 2. Heat the oil in a large pan and add the curry leaves, cumin seeds, turmeric and asafoetida.
- 3 3. After about 1 minute, add the minced ginger, tomatoes and butternut squash. Cook on a high flame for 5 minutes.
- 4 4. Now add the cumin/coriander powder, garam masala, salt and stir in.
- 5 5. Pour in the coconut milk and chickpeas and then cook for 15-&shy
- 6 20 minutes until the chickpeas are soft and tender. The butternut squash should also be soft by this point.
- 7 6. Add the chopped coriander, cook for a further 2 minutes and serve.

## Cooks Note

Recipe by Hungry Little Veggie at [www.hungrylittleveggie.com/coconutchickpeacurrywith-quinoapatties/](http://www.hungrylittleveggie.com/coconutchickpeacurrywith-quinoapatties/) [6]