

Vegetarian Curry

Ingredients

- 2 tablespoons salt, for water
- 2 lb potato(905 g), cut into 1-inch (2 cm) cubes
- 1 tablespoon vegetable oil
- 1 medium onion, diced
- 4 cloves garlic, minced
- 2 teaspoons cumin
- 1 teaspoon cayenne pepper
- 4 teaspoons curry powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 centimeter pieces ginger, minced
- 14 oz diced tomato(395 g), 1 can
- 15 oz chickpeas(425 g), 1 can, drained
- 15 oz peas(425 g), 1 can, drained
- 14 oz coconut milk(395 g), 1 can

Preparation

1. Place potatoes into a large pot and cover with well-salted water. Bring to a boil, then reduce heat to a simmer, cover and let the potatoes cook until fork tender—about 12 minutes. Once cooked, drain the potatoes and set them aside.
2. Return the pot to the stove and add 1 tablespoon of oil. Add onion and garlic and sauté over medium heat until onion is tender and starts to turn translucent, about 3-5 minutes.
3. Add cumin, cayenne, curry powder, salt, pepper and ginger. Stir to combine before adding tomatoes, chickpeas, and peas.
4. Increase heat to medium-high and stir in the coconut milk. Bring to a simmer before adding the potatoes back to the pot. Reduce heat to low and cook everything together for 3-5 minutes before serving.
5. Enjoy!