



# Sweet potato curry with chickpeas and spinach

by Sanjee de Bollywood kitchen

## Preparation

Peel the sweet potato and cut into cubes, rinse the chickpeas and wash the spinach. Blend to a paste: 1 tbsp of Alpro Plain with Coconut Big Pot, garlic, fresh ginger, lemon juice, half the onion and green pepper with 1/4 tsp of turmeric powder, 1 tsp of cumin, 1 tsp of ground coriander and pinch of salt.

Heat in a frying pan 1 tsp of ghee, and then add the blended paste, whole spices and let brown slightly. Add the remaining onion and fry for 3 mins, stirring occasionally. Add the sweet potato and vegetable stock, cover and cook for 20 minutes. Then add the chickpeas and spinach and cook again for 10 minutes uncovered. Add the rest of Alpro Plain with Coconut (and stock if the sauce is too thick).

While cooking, prepare the toppings: crush the cashews, almonds, chop the fresh coriander, quarter the lime, slice the red onion and chilli. Serve the curry with a black wild rice and add the toppings when serving.



4 portions



45min



## Ingredients

- 500g sweet potato
- 250g cooked chickpeas
- 150g fresh spinach
- 500ml Alpro Plain with Coconut Big Pot
- 2 cloves of garlic
- 3 cm of fresh ginger
- 1 lemon
- 1 white onion, finely chopped
- 1 green pepper
- 500ml vegetable stock
- Powdered spices: Coriander, caraway, turmeric
- Whole spices: 4 cardamom, 2 cloves, 1 bay leaf, 1 cinnamon stick (crushed)
- Salt
- Ghee (clarified butter)
- TOPPINGS: cashew nuts, almonds, fresh coriander, lime, red onion, chilli

## Made with

Plain with Coconut

