

## Chickpea & Lentil Curry

⌘ Spicy Vege Curry ⌘

### Ingredients:

- 1 onion finely chopped
- 2 garlic cloves crushed large
- 1 tbs oil
- 1 tsp chilli powder \*to taste
- 1/2 tsp salt
- 1 pinch black pepper \*to taste
- 1 tsp ground turmeric
- 1 tsp hot paprika
- 1 tbs ground coriander
- 1 tbs ground cumin
- 880 g canned chickpeas drained and rinsed
- 880 g canned chopped tomatoes
- 1/4 cup red lentils optional
- 1 tsp garam masala
- 1 tbs fresh coriander \*to decorate

### Method:

1. Heat oil in a medium pan.
2. Add onion and garlic, and saute until onion is transparent, stirring constantly.
3. Add chilli powder, salt, turmeric, paprika, cumin and coriander, and cook for 2-3 minutes.
4. Add chickpeas and undrained tomatoes; and lentils if using, stir until combined. Simmer covered over low heat for 20 minutes, stirring occasionally.
5. Add garam masala.
6. Simmer covered for 10 more minutes.
7. Garnish with chopped fresh coriander leaves.

We normally eat with rice and yoghurt (and some pickle if you're into it).

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