

## **Pumpkin & Chickpea Curry**

### **Ingredients:**

1 tablespoon of oil

2 onions, finely diced (tiny pieces)

1 teaspoon curry powder

1 teaspoon ground cumin

1 teaspoon ground coriander

1 teaspoon garam masala

250mls water

2 vegetable stock cubes

1 kg pumpkin, cut into small cubes

400ml can coconut milk

400gm can chickpeas, drained and rinsed

¼ cup mint leaves, roughly chopped

## Method:

- Heat a large pot with oil, gently fry onions, cumin ground coriander, curry powder and garam masala. Stir in pumpkin and fry off for a minute.
- Dissolve stock cubes in the water. Pour in stock and coconut cream and bring to a boil.
- Pour in chickpeas and cook for a further 10 minutes. Season with salt and pepper if needed.
- Serve into 4 bowls and sprinkle mint leaves over each bowl of curry.