

COCONUT CURRY CHICKPEAS

with Coconut Milk

RECIPE

Ingredients:

- 1.5 tablespoons vegetable oil
- 1 onion, diced
- 3 stalks scallion, chopped
- 4 cloves garlic, minced
- 2 hot peppers
- 6 tablespoons Jamaican curry powder
- 2 cups cooked or canned chickpeas (drained and rinsed)
- 5 sprigs fresh thyme
- 2 teaspoons black pepper
- 2 teaspoons salt
- 1 cup water
- 1 cup coconut milk



Directions:

Sauté the Base:

- Heat oil in a large skillet or pot over medium heat. Add the onion, scallion, garlic, and hot peppers. Cook for 3–4 minutes until softened and fragrant.

Toast the Curry Powder:

- Sprinkle in the Jamaican curry powder. Stir well and let it toast for 1–2 minutes to release its full aroma.

Add Chickpeas:

- Stir in the chickpeas, coating them in the curry mix.

Pour in Liquids:

Add the coconut milk and water. Stir to combine, then toss in the thyme sprigs, salt, and black pepper.

- Simmer to Perfection: Reduce the heat to low and let the curry simmer uncovered for 20–25 minutes, stirring occasionally, until the sauce thickens and flavors deepen.

Final Touch:

- Remove thyme sprigs and adjust salt and pepper to taste. Serve hot!