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Chickpea Curry Spice Kit

Ingredients: black pepper, chilli powder, coriander powder, garam masala powder, mango powder, turmeric powder

Store in a cool, dry place.

Authentic, delicious homemade curries made easy! Craving Curries are small family business, passionate about our curries and would like to share the experience with you!

Each curry kit comes with our step-by-step guide which allows you to have fun creating our twist on an authentic Indian curry which has all of the flavour without any of the additives or artificial colours!

For this curry you will need:

1 Craving Curries Chickpea Kit

2 x 400g tin of chickpeas 2 large onions
20g fresh root ginger 3 1 x 400g tin of chopped tomatoes
cloves garlic 1 tablespoon of tomato puree
1 teaspoon salt 1 teaspoon of brown sugar
3 tablespoons of vegetable or sunflower oil
A handful of fresh coriander leaves, finely chopped

Method:

1. Puree the onions, garlic and ginger. Drain the chickpeas. Heat the oil in the pan and add the pureed ingredients together with the chickpeas and sauté gently for 12-15 minutes.
2. Add the contents of your **Spice Bag** to the pan and sauté for 1 minute stirring continuously, adding a little water if the mixture starts to stick.
3. Add the tinned tomatoes and the tomato puree and sauté for a further 5 minutes.
4. Stir in the salt and brown sugar. Leave the mixture to cook for a further 10 minutes or until the desired consistency is achieved. Taste for seasoning.

Add the coriander leaves before serving.

The chickpeas can be substituted with vegetables of your choosing.

Just add water to the curry in step 4 to allow the vegetables to cook.