**Creamy Potato, Chickpea and Silverbeeet Curry**

**Season:** Winter

**Serves:** 40 tastes

**Fresh from the garden:** potatoes, silverbeet, coriander.

**Notes:** Drain the chickpeas for this recipe and reserve the liquid which is called “aquafaba”. We will use the aquafaba to make vegan meringues. Please wash the chickpeas in a colander until the water runs clear.

|  |  |
| --- | --- |
| **Equipment:**Chopping boardsKnivesLarge saucepan4 metal mixing bowls2 small ceramic bowlsColanderWooden spoonMeasuring spoonsSkewerCitrus juicer4 serving bowls  | **Ingredients:**2 tablespoons coconut oil2 onions, finely chopped2 teaspoons salt3 teaspoons crushed garlic3 teaspoons crushed ginger2 tablespoons garam marsala1 teaspoon turmeric2 teaspoons cumin powder½ teaspoon chilli flakes2 x 400g cans crushed tomatoes1 can coconut milk1 can coconut cream1kg potatoes, cut into 2cm cubes2 cans chickpeas, drained, liquid reserved1 bunch silverbeet, stalk removed, leaves finely chopped1 lime, juicedCoriander, chopped for garnish |

**What to do:**

1. Finely chop onions. Heat coconut oil in a large pan over medium heat. Add the onion and salt. Cook gently, stirring regularly, while you prepare the other ingredients. Turn down the heat if necessary.
2. Measure ginger and garlic into a small ceramic bowl. Measure all the spices and mix together in another small bowl.
3. Add ginger and garlic and cook over a medium heat for a minute then add spices and cook for another minute.
4. Add the tomatoes and coconut milk/cream. Cover with a lid and bring to the boil.
5. Add potatoes and cook for about 15 minutes until beginning to soften. Cooking time will depend on the size of the potato pieces, so check with a skewer.
6. Add chickpeas and silverbeet and cook for another 5-10 minutes until potatoes are cooked through.
7. Add lime juice. Taste and adjust seasoning.
8. Divide between serving bowls. Top with a little chopped coriander.