

CHICKPEA, SWEET POTATO & SPINACH CURRY

Ingredients

2 tsp of Kicking Coriander
1 tin of chickpeas
3 sweet potatoes
1 onion (optional)
1 bag of spinach
1 vegetable stock cube

Prep time: **5** Mins

Cook time: **20** Mins



1. Peel sweet potato and cut into 2-3 cm pieces
2. Peel and finely slice the onion(optional)
3. Put Kicking Coriander, sweet potatoes, onion, chickpeas, vegetable stock cube, into a shallow pan. Cover the ingredients with water and put lid on pan. Simmer gently.
4. Check every 5 minutes to stir and ensure it doesn't boil dry
5. Cook for 15 minutes until the sweet potato is tender
6. Add spinach and cover cook until spinach is wilted
7. Mix well and serve