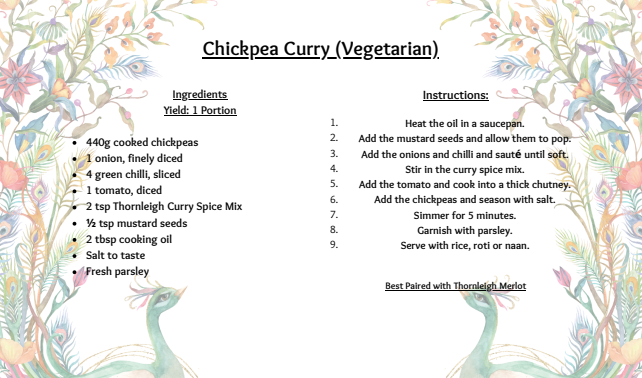




Chickpea Curry (Vegetarian)

Ingredients

Yield: 1 Portion

- 440g cooked chickpeas
- 1 onion, finely diced
- 4 green chilli, sliced
- 1 tomato, diced
- 2 tsp Thornleigh Curry Spice Mix
- ½ tsp mustard seeds
- 2 tbsp cooking oil
- Salt to taste
- Fresh parsley

Instructions:

1. Heat the oil in a saucepan.
2. Add the mustard seeds and allow them to pop.
3. Add the onions and chilli and sauté until soft.
4. Stir in the curry spice mix.
5. Add the tomato and cook into a thick chutney.
6. Add the chickpeas and season with salt.
7. Simmer for 5 minutes.
8. Garnish with parsley.
9. Serve with rice, roti or naan.

Best Paired with Thornleigh Merlot