



Chicken Chickpea and Spinach Curry

By Michaelangelo Wescott

Ingredients (Serves 4-6)

- 2 Tablespoons extra virgin olive oil
- 1-pound chicken breast, cut into 1" cubes
- 2 Tablespoons curry powder
- 1/2 teaspoon cumin seeds
- 1 large onion, chopped
- 4 cloves garlic, chopped
- 2 Tablespoons tomato paste
- 2 (15 ounce each) cans chickpeas, drained
- 1 can (~14 ounces) coconut milk or 12 oz water
- 8-ounce bag spinach, large stems removed
- Salt and pepper, to taste

Directions

1. Heat olive oil in a soup pot on medium heat. Add chicken, curry powder and cumin seed. Sauté for 2 minutes.
2. Add onion and garlic. Sauté until onions are translucent.
3. Add tomato paste. Mix well.
4. Add chickpeas and coconut milk. Simmer for 20 minutes, stirring occasionally. Salt and pepper, to taste.
5. Add spinach. Simmer for 2 more minutes. Remove from heat and serve.