

Vegan Butter Chickpea Curry



Ingredients

- 1 brown onion, diced
- 4 garlic cloves, minced
- 1 & 1/2 tbsp of mild yellow curry powder
- 1 tsp of ground cumin
- 1/2 Tsp of Salt
- 1/2 cup of vegetable stock
- 1 can of diced tomatoes
- 1 can of chickpeas, drained
- 1 tbsp of lemon juice
- 1 can of coconut milk (full fat)
- 1/4 cup of vegan butter
- 1 tsp of sugar
- Rice to serve

Method

- Heat oil in a frypan over medium heat. Add diced onion and cook until soft, about 4-5 minutes.
- Add minced garlic and all of the spices to the frypan. Cook, stirring, for 1 minute until fragrant.
- Pour in vegetable stock, then add diced tomatoes, drained chickpeas, and lemon juice, stirring until well combined.
- Bring the mixture to a simmer and let it cook for 20 minutes, allowing the flavours to meld together.
- Add coconut milk, vegan butter, and sugar to the curry. Stir until the vegan butter has melted and the curry is smooth and creamy.
- Serve the Butter Vegan Chickpea Curry over rice, garnished with fresh coriander if desired.

