

Sweet Potato, Chickpea & Spinach Curry

This lightly spiced curry will please any exotic dish lover!

☒ Serves 4

Prep time: 15 minutes

Cook time: 45 minutes

Ingredients

- 1 [Chris' Festivale Sweet Potato & Coconut Sri Lankan Style Dip](#)
- olive oil
- 2 red onions
- 3 tbsp rogan josh paste
- 1 fresh red chilli
- 3cm piece of ginger
- 1 bunch of fresh coriander
- 3 sweet potatoes
- 1 x 400 g tin chickpeas, drained and rinsed
- 1 x 400g tin chopped tomatoes
- 1 x 400 ml tin light coconut milk
- 400 g pre-washed spinach

Method

1. Heat 2 tablespoons of oil in a large saucepan over a medium heat.
2. Peel, finely slice and add the onion along with the curry paste, mix well, then cook for 10 minutes, or until the onion is soft and golden, stirring occasionally.
3. Finely chop the chilli, then peel and finely grate the

ginger. Pick the coriander leaves and finely slice the stalks. Chop the sweet potatoes into 2cm chunks.

4. Add the chilli, ginger, coriander stalks and sweet potato to the softened onion. Tip in the chickpeas, then cook for 5 minutes.
5. Pour in the tinned tomatoes. Add 200ml of water and bring to the boil.
6. Reduce the heat to a simmer, then cover and cook for 10 to 15 minutes.
7. Remove the lid, then cook for a further 15 to 20 minutes, stirring occasionally, or until the sweet potato is cooked through and the sauce thickened.
8. Stir in the coconut milk and the dip, heat through for a couple of minutes, then stir in the spinach.
9. Scatter over the coriander leaves, then serve with rice.

