

# Sweet Potato Chickpea Curry



## Servings: 6

*2 tablespoons olive oil*  
*2 red onions, sliced*  
*3 tablespoons rogan josh curry paste*  
*1 tablespoon ginger, grated*  
*3 sweet potatoes, cut into 1-inch pieces*  
*1 can chickpeas (400-grams),  
drained*  
*1 can tomatoes (400-grams)*  
*1 can coconut milk (400-milliliters)*  
*400 grams spinach*

Heat 2 tablespoons of olive oil in a large sauce pan over medium heat.

Add red onion and rogan josh curry paste to the pan and mix well. Cook stirring occasionally for 10 minutes or until the onions are soft.

Add ginger, sweet potatoes, and chickpeas to the pan. Cook for 5 minutes.

Add tomatoes and 200-milliliters of water. Bring to a boil.

Reduce the heat to a simmer. Cover and cook for 10-15 minutes.

Remove the lid and cook stirring occasionally for an additional 15-20 minutes or until the sweet potatoes are cooked and the sauce thickens.

Stir in coconut milk and cook for a couple of minutes.

Stir in spinach and cook until wilted.

Serve over rice.

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Per Serving (excluding unknown items): 245 Calories; 14g Fat (50.1% calories from fat); 5g Protein; 27g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 105mg Sodium; 10g Total Sugars; 0mcg Vitamin D; 117mg Calcium; 3mg Iron; 888mg Potassium; 139mg Phosphorus. Exchanges: .