



Chickpea & Broccoli Curry

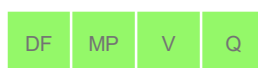
Serves 4

- 1 x 14 fl. oz. (400ml) can coconut milk
- 2 tbsp. red curry paste
- 2 broccoli heads, florets
- 1 x 14 oz. (400g) can chickpeas, rinsed and drained
- 1 tbsp. cornflour
- 1 tbsp. coconut oil

What you need to do

1. Heat the oil in a large pan over a medium-high heat. Sauté the broccoli for 3-4 minutes, then add the curry paste and cook for further 2 minutes. Now add coconut milk and simmer gently for 5-8 minutes.
2. Next, add in the chickpeas and mix well to combine, bring to a gentle simmer.
3. Mix the cornflour with 2 tablespoon of cold water and add to the pan, simmer for about a minute, then reduce heat and let it cool slightly before serving.

Serving suggestions: steamed white rice, coriander



Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
5 mins	10 mins	399	21	43	15

*Nutrition per serving

