

CHICKPEA CURRY SERVED WITH ARABIAN RICE

 RESERVA CARMENERE

 4 servings

 20 min

 difficulty: easy

 VEGAN RECIPE

INGREDIENTS

- 3 cups cooked chickpeas (600 g / 21.2 oz)
- 1 cup spinach (200 g / 7 oz)
- 1 cup zucchini (200 g / 7 oz)
- 1 carrot
- 1 onion
- 1 cup coconut milk (200 ml / 6.8 fl oz)
- 1 tbsp curry powder
- 1 tbsp marigold oil
- 1 tsp cornstarch
- 1 cup long grain rice (200 g / 7 oz)
- ¼ cup filini-type pasta (50 g / 1.8 oz)
- ¼ cup golden raisins (50 g / 1.8 oz)
- salt and pepper to taste

PREPARATION

- 1. For the rice:** in a frying pan add filini pasta and brown lightly for 2 minutes, set aside.
- 2.** In a pot, add oil and then the rice, toss for 2 minutes and then add raisins and filini, add 900 ml (2½) cups of boiling water, add salt. Cook for 20 minutes covered with a lid and over low heat, turn off and serve.
- 3. For the curry:** in a frying pan, with a small amount of olive oil, sauté diced onion, grated carrot, spinach and zucchini in 1 cm strips, add curry powder, salt and pepper and continue cooking for 5 minutes. Add chickpeas and continue cooking for three minutes, finally pour in the coconut milk and cook for 5 more minutes. Dissolve the cornstarch with about 2 tablespoons of cold water, and add to curry. Continue cooking for 2 more minutes, until it thickens into a sauce.
- 4.** Serve curry with the Arabian rice and enjoy.

