Two-Potato Chickpea Curry

Makes approx. 6 servings

Ingredients
1 tbsp olive oil
2 onions chopped
2 cloves garlic
1 tbsp minced gingerroot
1/2 tsp cracked black peppercorns
2 cups water
4 cups cubed potato (I leave the skins on mine but wash them well)
4 cups cubed sweet potato
1 15 oz can chickpeas
2 tsp Thai red curry paste
1 cup coconut milk
2 cups frozen peas
Handful of chopped cilantro

Directions
Cook the onions in olive oil on medium heat until soft. Add garlic ginger and peppercorns and cook for a few more minutes. Add water and bring to a boil.

Add the potatoes and cook on medium heat until potatoes are tender–approx 20 minutes.

Add the chickpeas and peas.

Mix together the curry paste and 1/4 cup of the coconut milk.

Mix the curry paste/coconut milk mixture into the pot and add the remaining 3/4 cups of coconut milk. Mix together and let cook for approx 5-10 minutes.

Garnish with cilantro.

This recipe is adapted from Judith Finlayson's Potato and Pea Coconut Curry in the Vegetarian Slow Cooker*.*

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