

Chickpea Coconut Curry with Potatoes – Creamy & Cozy

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Prep Time

10

Difficult

Easy

Servings

3-4

Description

This comforting bowl is filled with chickpeas, tender potatoes, and warming spices simmered in creamy coconut milk. Topped with fresh coriander and served with fluffy white rice — it's the perfect plant-based meal for any night of the week. There's something so nurturing about a warm bowl of curry. It's my go-to comfort dish when I need grounding and color on my plate

Ingredients

- 1 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves, minced
- 1 tbsp fresh ginger, grated
- 1½ tbsp curry powder or curry paste
- 2 medium potatoes, peeled and cubed
- 1 can (400g) chickpeas, rinsed and drained
- 1 can (400ml) coconut milk
- 1 cup diced tomatoes (canned or fresh)
- Salt & pepper to taste
- Fresh cilantro (to garnish)
- Cooked basmati rice (to serve)

Instructions

1. Heat oil in a large pan. Add onion and cook until soft, about 5 minutes.
2. Stir in garlic and ginger, sauté for 1 minute.
3. Add curry powder/paste and cook for another minute until fragrant.
4. Add diced potatoes and stir to coat.
5. Pour in chickpeas, coconut milk, and tomatoes.
6. Bring to a simmer, cover, and cook for 15–20 minutes until potatoes are tender.
7. Season to taste. Serve over rice and top with chopped fresh coriander.