

RECIPE

Roasted Aubergine & Chickpea Curry



Prepare in **10 minutes**

Ready in **30 minutes**

Serves **4 people**

Tips

Use a spoon to scrape the ginger, makes it easy to peel

Ingredients

- 2 Aubergines
- 1 inch ginger, peeled & grated
- 2 red onions
- 4 garlic cloves
- 1 tsp cumin seeds
- 1 tbsp garam masala
- 3 dried curry leaves
- 1 red chilli, chopped
- ½ tsp cumin
- 1 tin chopped tomatoes
- 1 tbsp medium curry powder
- 1 tsp turmeric
- 1 tbsp brown sugar
- 1 tin chickpeas
- Oil for cooking

Preparation

1. Preheat oven to 180 °C
2. Cut aubergine into 2 inch chunks
3. Toss in oil and salt and add to a baking tray
4. Cook for 20 min
5. Heat oil in pan and add cumin seeds, chilli and curry leaves, cook for a few mins
6. Add ginger, cumin, curry powder, garam masala, turmeric & sugar
7. Mix and cook for a few more min
8. Add tomatoes & chickpeas and cook for 10 min
9. When aubergine is crisp add to curry
10. Serve with rice, chopped coriander and a dash of vegan cream