



# Vegan chickpea curry jacket potatoes



Prep: 15 mins  
Cook: 45 mins



Easy



Serves 4



## Ingredients

4 sweet potatoes

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1 tbsp coconut oil

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1 ½ tsp cumin seeds

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1 large onion, diced

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2 garlic cloves, crushed

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thumb-sized piece ginger, finely grated

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1 green chilli, finely chopped

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1 tsp garam masala

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1 tsp ground coriander

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½ tsp turmeric

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2 tbsp tikka masala paste

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2 x 400g can chopped tomatoes

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2 x 400g can chickpeas, drained

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lemon wedges and coriander leaves, to serve

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## Method

**Step 1** Heat oven to 200C/180C fan/gas 6. Prick the sweet potatoes all over with a fork, then put on a baking tray and roast in the oven for 45 mins or until tender when pierced with a knife.

**Step 2** Meanwhile, melt the coconut oil in a large saucepan over medium heat. Add the cumin seeds and fry for 1 min until fragrant, then add the onion and fry for 7-10 mins until softened.

**Step 3** Put the garlic, ginger and green chilli into the pan, and cook for 2-3 mins. Add the spices and tikka masala paste and cook for a further 2 mins until fragrant, then tip in the tomatoes. Bring to a simmer, then tip in the chickpeas and cook for a further 20 mins until thickened. Season.

**Step 4** Put the roasted sweet potatoes on four plates and cut open lengthways. Spoon over the chickpea curry and squeeze over the lemon wedges. Season, then scatter with coriander before serving.

