

# BRASILIAN COCONUT & CHICK PEA CURRY

1.5 tbsp olive oil  
1 onion , finely chopped  
2 garlic cloves , minced  
1 red capsicum/bell peppers , cut into 3 x 0.75cm strips  
2 cans chickpeas , drained  
400ml coconut milk , full fat for best flavour  
400ml can crushed tomato  
1 cup (250ml) chicken or vegetable stock/broth , low sodium  
1 tbsp paprika  
1 tbsp cumin  
1/2 - 1 tsp cayenne pepper (adjust spiciness to taste)  
1.5 tsp sugar  
0.5 tsp salt  
50g baby spinach leaves (or kale)

## FINISHING & SERVING:

3 tbsp coriander cilantro , roughly chopped, plus more for serving)  
1 tbsp lime juice , plus extra wedges for serving

**Step 1:** Heat oil in a pot or large deep skillet over high heat. Add garlic and onion, cook for 1 minute.

**Step 2:** Add capsicum, cook for 2 minutes until onion is translucent and slightly golden on edges.

**Step 3:** Add remaining Curry ingredients except baby spinach. Stir, bring to simmer then lower to medium low so it's simmering gently.

**Step 4:** Simmer 12 - 15 minutes until it changes from pale pink to an orangey red colour.

**Step 5:** Stir in spinach until just wilted, then stir in coriander and lime juice. Add more salt if needed.

**Step 6:** Serve over rice with a dollop of yogurt, extra sprinkle of coriander and squeeze of lime (don't go overboard, I often do and it's too sour!)

# THE COOKERY

by The Secret Jozi Chef

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