



JERNEJ KITCHEN

SQUASH AND CHICKPEAS CURRY

Made under 30 minutes, it's vegan and gluten free, full of flavor and ohmygod so good!

SERVES	4	PEOPLE
PREPARATION:	30	MINUTES

SQUASH AND CHICKPEAS CURRY

400 g tinned chickpeas, drained
500 g hokkaido squash (half squash)
1 onion, peeled and diced
2 tbsp olive oil
2 cloves of garlic, peeled and diced
1 thumb of ginger, sliced
100 g coconut milk
garam masala, curcuma, ground
cloves, sweet paprika, allspice

TOOLS AND EQUIPEMENT

pot
kitchen knife
cutting board
emersion blender

PREPARATION

Place a large pot over low heat, add 2 tablespoons of olive oil, diced onion and fry for about 3 minutes. Add the diced garlic, slices of ginger, 1 teaspoon of garam masala, 1/2 teaspoon curcuma, 1/2 teaspoon ground cloves, 1/2 teaspoon sweet paprika and 1/2 teaspoon allspice. Stir well and fry for another minute.

COOK AND SERVE

Add the hokkaido squash cut on small cubes. Cook for about 10 minutes on high heat. Add the chickpeas, coconut milk and 500ml of boiling water. Cook for another 10 minutes, season to taste with salt and pepper. Remove from the heat and blend it just a bit, using an immersion blender. There should still be pieces of chickpeas and squash left. Serve with a spoon of coconut milk and a slice of delicious sourdough bread. Enjoy.