



GARBANZO POTATO CURRY

SERVINGS: 6

Ingredients

- 4 potatoes, peeled and cubed
- 2 tablespoons canola oil
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 1 teaspoon cayenne pepper
- 4 teaspoons **Flavor De La Baye Gourmet Curry Powder**
- 1 (1 inch) piece fresh ginger root, peeled and minced
- 2 teaspoons salt
- 1 (14.5 ounce) can diced tomatoes
- 1 (15 ounce) can garbanzo beans (chickpeas), rinsed and drained
- 1 (14 ounce) can coconut milk

Directions

1. Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until just tender, about 15 minutes. Drain and allow to steam dry for a minute or two.
2. Meanwhile, heat the canola oil in a large skillet over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Season with cayenne pepper, **Flavor De La Baye Gourmet Curry Powder**, ginger, and salt; cook for 2 minutes more. Add the tomatoes, garbanzo beans, and potatoes. Pour in the coconut milk, and bring to a simmer. Simmer 5 to 10 minutes before serving.

