



Potato Curry

Servings **5**

Prep **5 min**

Cook **20 min**

Ingredients

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| 1 Tbsp. Coconut Oil | 1 tsp. Turmeric |
| 2-3 cloves Garlic (minced) | 1 tsp. Salt |
| 1 medium Onion (diced) | 1 Tbsp. Fresh Ginger (minced) |
| 12oz can Coconut Milk | 1 tsp. Paprika (optional) |
| 12 oz can Chick Peas (drained & rinsed) | 6 small Potatoes (diced) |
| 1 cup Tomatoes (diced) | 2 medium Carrots (diced) |
| 1 tsp. Curry Powder | 1 cup Frozen Peas |

Directions

- 1 Heat the oil in a large skillet or pot over medium heat. Add the garlic.
- 2 Once the garlic is fragrant, add the onion and cook until translucent, about 5 minutes.
- 3 Add the coconut milk, chick peas, tomatoes, and spices. Stir to combine.
- 4 Turn the heat to low. Add the potatoes and carrots and cover. Simmer until the potatoes are soft, 20-25 minutes.
- 5 Stir in the frozen peas and simmer for another 5 minutes.
- 6 Stir again before serving.