



Crispy Potato and Chickpea Curry



4 Servings



Prep: 15 mins

Cook: 20 mins

INGREDIENTS

- 1 tbsp Belicious Masala
- 1 small onion, chopped
- 4 tbsp oil
- 1 cup tomato paste
- 8 small potatoes, cut in quarters unpeeled
- 1 can (400g) chickpeas, drained
- Garlic naan, to serve

LET'S GET COOKING!

1. Boil potatoes until soft, drain water.
2. In a pan, heat 2 spoons of oil and shallow fry the potatoes, turning them until all sides are crispy. Remove and set aside.
3. In the same pan, sauté the onion with 2 spoons of oil until soft and brown.
4. Add Belicious Masala, tomato paste and a cup of water and simmer for 5 minutes.
5. Add the potatoes and chickpeas, mix into sauce, and cook for another minute.
6. Serve with Garlic Naan Bread!

DECORATION/ACCOMPANIMENT

Garlic Naan Bread

Scan to order
Belicious ingredients

