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Chickpea Curry with Rice

Courtesy of Ree Drummond, The Pioneer Woman, Food Network

TOTAL TIME: 35 min **YIELDS: 4–6 servings**

Ingredients:

2 cups	basmati rice	1	13.5-ounce can coconut milk
2 tbsp	vegetable oil		
1	large onion, chopped	1 to 2 tbsp	honey
	Kosher salt and freshly ground black pepper	1 to 2 tbsp	sriracha sauce
2 tsp	curry powder		Naan bread, for serving
2	cloves garlic, chopped		Chopped fresh cilantro, for garnish.
1 cup	vegetable stock		
2	15-ounce. cans chickpeas, drained and rinsed		

Directions:

Cook the basmati rice according to the package instructions.

Heat the oil in a medium skillet over medium-low heat. Add the onions, season with salt and pepper and cook until the onions are dark brown and caramelized, about 10 minutes. Stir in the curry powder and garlic and cook for 30 seconds. Pour in the vegetable stock and stir to scrape up all the brown bits in the pan. Add the chickpeas, coconut milk, honey and a squirt of sriracha. Bring to a boil, reduce the heat and simmer for 10 minutes. Taste and adjust the seasoning.

Warm the naan in the microwave. Serve the curry over the rice with the warmed naan. Garnish with the cilantro.

