

Southern VEGGIE GIRL

“Chickpea Curry”

Ingredients:

- 3 - 15 oz. cans of Chickpeas
- 1 1/2 cups of low sodium vegetable broth (I sometimes use the Vegan Better Than Bouillon paste.)
- 3 - 15 oz. cans of diced tomatoes (For added spice, substitute 1 can of tomatoes for 1 can of Ro Tell tomatoes and chilies.)
- 2 Tablespoons of Curry Powder
- 1 Tablespoon of Garlic Powder
- 3 10 oz. bags of frozen Spinach

(Optional - before serving, add a splash of your favorite unsweetened plant milk)

Combine all ingredients except spinach in a large saucepan. Cook for 5 minutes, then add the spinach. Cover and continue cooking until the spinach is thawed and curry is thoroughly warmed. Serve over Rice, Quinoa, Farro, etc.

