

Spiced Chickpea Stew with Coconut and Turmeric

55 minutes

Recipe by Alison Roman



Ingredients

2 cans chickpeas	4 cloves garlic
2 cans coconut milk	1 bunch of mint, leaves off
1 bunch kale	1 large onion
1 2 inch piece of ginger	2 cubes of veg bouillon
	1 1/2 tsp turmeric
	Olive oil



Instructions

1. Chop garlic and onion. Finely chop ginger.
2. Heat $\frac{1}{4}$ cup oil in a large pot over medium. Add garlic, onion and ginger. Season with salt and pepper, and cook, stirring occasionally until onion is translucent and starts to brown a little at the edges, 3 to 5 minutes.
3. Add $1\frac{1}{2}$ teaspoons turmeric, 1 teaspoon red-pepper flakes, and the chickpeas, and season with salt and pepper. Cook, stirring frequently, so the chickpeas sizzle and fry a bit in the spices and oil, until they've started to break down and get a little browned and crisp, 8 to 10 minutes. Remove about a cup of chickpeas and set aside for garnish.
4. Using a wooden spoon or spatula, further crush the remaining chickpeas slightly to release their starchy insides. (This will help thicken the stew.) Add coconut milk and stock, and season with salt and pepper.
5. Add greens and stir, making sure they're submerged in the liquid. Cook until they wilt and soften, 3 to 7 minutes, depending on what you're using. (Swiss chard and spinach will wilt and soften much faster than kale or collard greens.) Season again with salt and pepper.
6. Divide among bowls and top with mint, reserved chickpeas, a sprinkle of red-pepper flakes and a good drizzle of olive oil.