

Kale & Chickpea Curry



Ingredients

- 2 cup kale, stemmed and chopped
- 3 cup boiled chickpea, drained and rinsed
- 1 onion, diced
- 2 cloves garlic, minced
- 1-inch ginger, grated
- 1 can of coconut milk
- 2 tbsp curry powder
- 1 tbsp olive oil
- Salt and pepper to taste

Directions

1. Heat olive oil in a large skillet over medium heat. Add the onion, garlic, and ginger. Saute until the onion is translucent.
2. Stir in the curry powder and cook for an additional minute.
3. Add the chopped kale, chickpeas, and coconut milk. Season with salt and pepper.
4. Cover and simmer for about 10 minutes, or until the kale is wilted and tender.
5. Serve the kale and chickpea curry over steamed rice or with naan bread.