

Sweet and Spicy Chickpea Curry

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Sweet, spicy, and delicious, this unusual curry features turkey, tomatoes, coconut milk and chickpeas for a memorable and delectable dinner any time! The zesty flavors of curry come together in this savory dish making it a great way to liven up any weeknight dinner. Serve over rice or alongside piping hot naan for a twist on traditional Indian curries; no matter where or how you serve it this Sweet and Spicy Chickpea Curry will be a favorite.

Ingredients:

- 1 Tbsp sesame oil
- 2 lb ground turkey
- 1 onion, minced
- 3 cloves garlic, minced
- 1 (15 oz) can chickpeas, drained and rinsed
- 1 (15 oz) can diced tomatoes
- 2 Tbsp curry powder
- ½ c. chili sauce
- ½ c. coconut milk
- salt and ground black pepper, to taste

Directions:

1. In large skillet heat sesame oil over medium heat. Add onion and garlic, and cook until just aromatic, about 3 minutes.
2. Add turkey and cook until meat is no longer pink, about 10 minutes.
3. Add garbanzo beans, tomatoes, curry powder, chili sauce, and coconut milk to turkey. Bring to a boil.
4. Reduce heat, and simmer for 15 minutes. Season with salt and pepper, as desired.

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