

# Vegan Chickpea Coconut Curry

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



With creamy and comforting (but still healthy!) flavors, this vegan curry comes together very quickly, making it a great weeknight dinner option. The chickpeas make this entrée light but still packed with protein, and the coconut milk makes it rich and creamy without all of the calories.

**Serves 4**

## Ingredients

\*If you're vegan and serving naan bread with this dish, make sure to check that your naan is vegan. Most naan is made with yogurt and/or milk, which are not vegan-friendly ingredients.

- 1 tablespoon olive oil
- 1 yellow onion, diced
- 3 garlic cloves, chopped
- 1 tablespoon curry powder
- 2 teaspoons garam masala
- Pinch cayenne powder, optional
- 15 ounce can chickpeas, drained
- 15 ounce can diced tomatoes
- 13.5 ounce coconut cream or coconut milk (not light)
- 1 tablespoon maple syrup
- 2 teaspoons kosher salt
- 2 tablespoons lime juice
- ¼ cup chopped cilantro
- Lime wedges, for serving
- Cooked Basmati rice, for serving
- Vegan naan, for serving

## Directions

Heat the oil in a large skillet over medium-high heat. When the oil is shimmering, add the onion and cook, stirring occasionally, until translucent, 5 – 7 minutes. Add garlic and cook, stirring constantly, until fragrant, about 1 minute. Stir in the curry powder, garam masala, and cayenne powder, if using; cook for 1 – 2 minutes. Stir in the chickpeas and tomatoes; simmer for 5 minutes. Stir in the coconut cream, maple syrup and salt; simmer for 5 – 10 minutes, until sauce has come together and is slightly thickened. Off the heat, stir in the lime juice and cilantro. Season with salt and pepper to taste.

Serve over cooked basmati rice, with extra lime wedges for serving and warm vegan naan bread on the side.