

30 minutes

Serves 4

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Ingredients:

- 1 onion, diced
- 2 cloves garlic, chopped
- 3cm knob ginger, finely chopped
- Avocado or canola oil
- 1 stalk lemongrass, bruised
- 1 sachet (85g) Thai red curry paste
- 2 Tbsp (30ml) tomato paste
- 1 can (400g) coconut cream
- 2-3 cans (400g each) chickpeas
- Salt and milled pepper
- Juice (60ml) of 2 limes

For serving:

- 1 small red cabbage, shaved
- 2 avocados, halved
- 3 handfuls baby spinach
- Handful coriander leaves
- 1 bunch spring onions, finely sliced
- Red chillies, sliced (optional)
- Sesame seeds, toasted

Method

1. Sauté onion, garlic and ginger in a little oil until fragrant.
2. Add remaining ingredients, except lime juice, and simmer gently for 10 minutes (add a little water if it begins to look dry).

3. Add lime juice to taste.
4. Spoon chickpeas into serving bowls and add all the other serving ingredients.
5. Serve warm.

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