





United States Department of Agriculture

Spinach Coconut Curry

Yields 3-4 servings

Prep Time: 5 minutes | Cook Time: 10 minutes | Total Time: 15 minutes

1 can Coconut Milk

1 can Chickpeas

5-6 handfuls Fresh Spinach

2 cloves Garlic, minced

2 Tbsp. Red Curry Paste

½ Tbsp. Cornstarch, dissolved in 2 Tbsp. Cold Water

Olive Oil, Salt, and Pepper

1. Heat 1 Tbsp. olive oil in medium saucepan over medium heat. Add garlic and sautee for 1 minute.
2. Add coconut milk, chickpeas, and curry paste to the pan. Simmer for 5-8 minutes.
3. Bring to a boil and add cornstarch mixture and spinach. Boil for 1-2 minutes, adding salt and pepper if desired.
4. Reduce heat and let cool slightly before eating.

Recipe adapted from © Pinchofyum.com

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