

# Spinach, chickpea & vegetable curry

**Serves 4**

## **Ingredients**

400 ml can coconut milk  
3 tbsp mild curry paste  
1 red chilli, deseeded and sliced  
1 tbsp finely chopped ginger  
3 garlic cloves, chopped  
1 onion chopped  
15 g coriander, chopped  
1 can 400 g chickpeas, drained and rinsed  
200 g butternut squash (peeled), cut into chunks  
1 red pepper, deseeded and diced  
3 tbsp tomato paste  
250 g baby leaf spinach  
1 small courgette, halved and thickly diced  
Rice to serve

## **Method**

Heat the curry paste in a large pan. Once it starts to split, add the onion and cook for 2 mins to soften. Add the tomato paste, chilli, ginger, garlic, pepper, butternut, courgette and coconut milk. Cover with lid and cook on low, until the vegetables are really tender, add the chickpeas and cook for 1 min. Then add the coriander and spinach and allow the heat of the pan to wilt the leaves. Season and serve with rice.