

# Chickpea and Potato Curry

## Ingredients

- 2 Tbsp. vegetable oil
- 1 small onion, chopped
- 2 cloves garlic, chopped
- 2 Tbsp. curry powder
- 2 Tbsp. [green seasoning](#)
- 4 potatoes, peeled and cut in small cubes
- 8 oz chickpeas, cooked and drained
- 2 wiri or cherry peppers, finely chopped (optional)
- 1/2 tsp ground cumin
- 1/2 tsp garam masala
- salt and pepper to taste

## Directions

Heat oil in a medium saucepan over medium heat. Add the onion, garlic and curry powder. Fry until the onions are almost dry. Add the potatoes and green seasoning. Stir until the potatoes are fully coated with the curry and the seasoning. Mix in the chick peas. Add the chopped peppers, if using. Add enough water to cover the mixture, about 1 1/2 to 2 cups. Cook, uncovered, over low heat until the potatoes are cooked through. Stir in the cumin and garam masala. Season with salt and pepper.