

# CHICKPEA & BROCCOLI CURRY



**Time Required:**  
**15 Minutes**

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**Servings: 4**

## Ingredients:

- 1 (14 fl. oz.) can coconut milk
- 2 tbsp. red curry paste
- 2 broccoli heads, florets
- 1 (14 oz.) can chickpeas, rinsed and drained
- 1 tbsp. cornstarch
- 1 tbsp. coconut oil

## Steps for Cooking:

- Heat the oil in a large pan over a medium-high heat. Sauté the broccoli for 3-4 minutes, then add the curry paste and cook for further 2 minutes. Now add coconut milk and simmer gently for 5-8 minutes.
- Next, add in the chickpeas and mix well to combine, bring to a gentle simmer.
- Mix the cornstarch with 2 tablespoon of cold water and add to the pan, simmer for about a minute, then reduce heat and let it cool slightly before serving.