

CHICKPEA, COCONUT & CASHEW CURRY

INGREDIENTS

For The Spice Mix

- 1 1/2 teaspoons whole cumin seeds, toasted
- 1 1/2 teaspoons coriander seeds, toasted
- 1 whole star anise, toasted
- 2 cloves
- 1/2 teaspoon black peppercorns, toasted
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon grated nutmeg
- 1/2 teaspoon ground turmeric
- 1 black or green cardamom pod

For the Curry

- 3 tablespoons vegetable oil, butter, or ghee
- 1 small onion, finely minced (about 1 cup)
- 4 cloves garlic, grated
- 1 tablespoon fresh ginger, grated
- 1 small red or green chile, finely chopped
- 1/4 teaspoon cayenne pepper
- 1/2 cup cashew nuts
- 1 (14-ounce) can coconut milk
- 2 (14-ounce) cans chickpeas, drained and rinsed
- 1 bunch (about 100 grams) flat spinach leaves, trimmed, rinsed, and roughly chopped
- 1/4 teaspoon Kosher salt
- 1/4 cup fresh juice from 3 to 4 limes
- 1/2 cup fresh cilantro leaves and tender stems, coarsely chopped

INSTRUCTIONS

Combine cumin, coriander, star anise, cloves, peppercorns, cinnamon, nutmeg, mace, turmeric, and cardamom in a spice grinder and grind to a fine powder. Set aside.

Heat oil or ghee in a large saucepan over medium-high heat until melted. Add onion, garlic, ginger, and chili. Cook, stirring frequently, and scraping bottom of pan until golden brown about 10 minutes. Add cayenne, cashews, and half of spice mixture. Cook until fragrant, about 30 seconds. Add coconut milk and remove from heat.

Transfer mixture to blender and starting a low speed, slowly increase speed to maximum. Blend until smooth, about 30 seconds. Return mixture to pot. Add chickpeas, spinach, and remaining spice mix and cook over low heat, stirring constantly, until vegetables are heated through, and spinach is wilted, about 10 minutes. Add salt and lime juice to taste. Stir in half of cilantro.

Transfer to serving bowl, sprinkle with extra cilantro, and serve with lime wedges, rice pilaf, naan.