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Potato and Chick Pea Curry

**Ingredients:**

2 large potatoes, cubed

1 large onion, chopped

1 clove of garlic, chopped

400 gms tin chick peas

400 gms chopped tinned tomatoes

2 tblesp olive oil

1 tsp cumin

1 tbsp garam masala

**Method:**

* Cut potatoes into bite size cubes
* Boil until just soft
* Chop onion and fry in oil and spices and chopped garlic
* When onion soft, add potatoes, chick peas and tomotoes
* Bring to the boil and simmer to reduce until tomato juice coats the potatoes, chick peas and onions
* Serve (with flatbread or rice)

www.abundantborders.org.uk : robin@abundantborders.org.uk