

# Curry Chickpeas

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## Ingredients

- 15 oz canned Chickpeas.
- 1 tablespoon olive oil
- 1 medium onion chopped
- 1 clove of garlic minced
- 1/2 teaspoon turmeric
- 1/2 teaspoon coriander seed
- 1/2 teaspoon cumin
- 1/2 teaspoon of salt
- 1/2 teaspoon of garam masala
- 1 cup vegetable stock

## Steps

- In a medium saucepan heat tablespoon of olive oil over medium heat.
- Add onion and garlic.
- Cook until browned.
- Add beans with liquid.
- Add vegetable stock.
- Add spices and reduce heat to low.
- Simmer for 30 minutes.
- Serve over rice, in a pita or in a crepe.