

Vegan Spicy Potato Curry

Ingredients:

4 potatoes, peeled and cubed
2 tablespoons vegetable oil
1 yellow onion, diced
3 cloves garlic, minced
2 teaspoons ground cumin
1 1/2 teaspoons cayenne pepper
4 teaspoons curry powder
4 teaspoons garam masala
1 (1 inch) piece fresh ginger root, peeled and minced
2 teaspoons salt
1 can diced tomatoes
1 can garbanzo beans (chickpeas), rinsed and drained
1 can peas, drained
1 can coconut milk

Directions:

1. Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until just tender, about 15 minutes. Drain and allow to steam dry for a minute or two.
2. Meanwhile, heat the vegetable oil in a large skillet over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Season with cumin, cayenne pepper, curry powder, garam masala, ginger, and salt; cook for 2 minutes more. Add the tomatoes, garbanzo beans, peas, and potatoes. Pour in the coconut milk, and bring to a simmer. Simmer 5 to 10 minutes before serving.