

Vegetarian Curry

From [Ashley's Cooking Adventures](#)

Ingredients

2 tablespoons olive oil
1 small yellow onion
2 garlic cloves, minced
1 tablespoon ginger
1 thai or jalapeno pepper, seeded and finely chopped
1 tablespoon curry powder
1 teaspoon pepper
1 1/2 teaspoon salt
1 large sweet potato, peeled and cut into 1/2 inch cubes
1 can chickpeas drained and rinsed
1 can coconut milk
1/2 cup water
1/2 cup frozen peas
1/2 cup diced tomatoes

Directions

Warm oil in dutch oven at medium low. Add garlic, ginger, onion and pepper. Cook until onion is translucent, about 4 minutes. Stir in curry and season with salt and pepper. Add sweet potatoes, chickpeas, coconut milk and water. Bring to a boil then reduce to simmer for ten minutes. Add peas and tomatoes and cook until heated through. Serve over rice.