





Nutrition Facts Serving Size  Amount Per Serving Calories 370	112th recipe
	% Daily Value
Total Fat 20g	31%
Saturated Fat 13g	65%
Cholesterol Omg	0%
Sodium 1370mg	57%
Total Carbohydrate 39g	13%
Dietary Fiber 6g	24%
Protein 11g	22%
Vitamin A %	Vitamin C %
Calcium %	Iron %



## SPICY INDIAN STEW WITH CHICKPEAS AND POTATOES





For each portion, ladle 1 1/3 cups (330 mL) into bowl; garnish with 1 tbsp (15 mL) fried onions, 2 tsp (10 mL) green onions and 1 tsp (5 mL) cilantro.

Total Time
NOT
AVAILABLE

Serving Size
112TH RECIPE

Difficulty EASY

Yields

## **INSTRUCTIONS**

- 1. Prepare soup with water as directed.
- 2. Sauté chickpeas, potatoes and curry paste in oil for 5 to 8 minutes or until potatoes are slightly softened and well coated. Stir into soup; bring to simmer.
- 3. Cook for about 10 minutes or until potatoes are tender. Stir in coconut milk; return to simmer.