

## Chickpea Curry With Kale

### Ingredients:

- 6 TBS olive oil
- 1 TBS coriander
- 1 TBS cumin
- ½ tsp turmeric
- 1 TBS chili powder
- 3 medium onions, peeled and finely chopped
- 4 cloves garlic, chopped
- 2 inch piece fresh ginger root, finely grated
- 1 can tomatoes, diced or 2 fresh tomatoes chopped
- 4, 15 oz. cans chickpeas
- 1 large bunch kale
- ½ to 1 cup water, more if needed
- 1 lemon, juiced
- salt, to taste

### Directions:

Fry all the spices in oil for 30 seconds

Add onions, garlic, and ginger and stir frequently

Add tomatoes

Add chickpeas and kale and mix well

Add ½ to 1 cup water and steam gently for about 15 minutes. Stir a few times during this period

Add lemon juice and salt to taste