



CHICKPEA CURRY

Serves 2

1 - 14 1/2 oz. can diced tomatoes
1 - 14 1/2 oz. can garbanzo beans, rinsed and drained
1/2 cup vegetable broth
1 tablespoon garlic, grated
2 teaspoon hot madras curry powder
1/2 teaspoon kosher salt
6 ounce fresh spinach, chopped

In large saucepan, combine all ingredients, except the spinach.
Bring to a boil over high heat, cover and cook over medium heat for 5 minutes.
Add the spinach, cover, and continue cooking until the spinach is wilted, about 5 more minutes.