

Curried Chickpeas and Rice

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Ingredients:

1 can of chickpeas.
1 carrot, sliced.
1 potato, diced.
1 medium onion, diced.
3 large cloves of garlic, finely chopped.
Curry, to taste.
Salt and black pepper, to taste.
2 cups of rice, uncooked.
4 cups of water.
½ cup of white wine.

Directions:

Fry the diced onion in a medium-hot pot in some olive oil.

Add the finely chopped garlic.

Add the chickpeas, carrots, and potato.

Add the water and white wine; allow to boil.

Add the curry, salt and black pepper.

Rinse the rice, and add it to the boiling mixture.

Allow the mixture to come to a boil for about 5 minutes.

Cover and simmer for about half an hour until done to your taste.