Chickpea with sweet potato Curry

Ingredients

- 3 tablespoons olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 teaspoons fresh ginger, minced
- 1 (15 oz) can chickpeas, drained
- 1 (14.5 oz) can diced tomatoes
- 1 (14 oz) can coconut milk
- 1 sweet potato, peeled and cubed
- 1 tablespoon garam masala
- 1 teaspoon ground cumin
- 1 teaspoon ground turmeric
- ½ teaspoon salt
- ¼ teaspoon red chile flakes *(optional, for heat)*
- 1 cup baby spinach

Instructions

1. **Sauté the Aromatics**
   Heat the olive oil in a large skillet over medium heat. Add chopped onion, garlic, and ginger. Sauté until fragrant and soft, about 5 minutes.
2. **Add the Base Ingredients**
   Stir in chickpeas, diced tomatoes (with juices), coconut milk, and sweet potato cubes. Bring to a gentle boil.
3. **Simmer the Curry**
   Reduce heat to low, cover, and simmer for 15 minutes, or until the sweet potatoes are tender.
4. **Season & Finish**
   Stir in garam masala, cumin, turmeric, salt, and chile flakes. Add spinach and cook for 1–2 minutes more, just until wilted.
5. **Serve**
   Ladle into bowls and serve hot with rice and naan.