

Eggplant and chickpea Curry



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For 4 servings:

2-3 eggplants, cubed
300 g cooked chickpeas
1 onion, chopped
3-4 cloves garlic, finely chopped
2 cm fresh ginger, grated / 2 tsp. ginger powder
7-8 tomatoes, finely chopped / 1 can diced tomatoes (400g)
1 teaspoon cumin seeds
1/2 teaspoon turmeric
2 tsp. coriander powder
chili / cayenne pepper, to taste
salt, to taste
1 tablespoon oil

Heat the oil in a pan and add the cumin seeds. Fry for 2-3 minutes until they begin to pop. Add the onions, stir fry for few minutes then add the eggplants, garlic, coriander, ginger, chili and the tomatoes and a little bit of water if needed. Cover and simmer on medium heat, stirring occasionally, until the sauce has reduced and the eggplants are done. Add the cooked chickpeas and turmeric, cook for another 2-3 minutes. Add salt to taste.

Serve with basmati rice/[biryani](#) and/or [naan bread](#).