

# Malaysian Chicken, Chickpea & Spinach Curry (Leo's)

Black pepper, freshly ground × taste  
Chicken × thighs (or breast) 450-500g  
Chickpeas × 400g tin  
Coconut milk × 400ml tin  
Curry powder × 2 tbsp  
Garlic × 4 cloves  
Geeta's mango chutney  
Ginger × 6cm bit  
Light soy sauce × 1 tbsp  
Onion × 1 large finely chopped  
Sea salt flakes × ¼tsp  
Spinach × 100g  
Sugar × 2 tsp  
Tesco poppadoms  
Tomatoes × medium, chopped  
Turmeric × 1 tbsp

1. Heat 2 tbsps of oil in a large saucepan over a medium heat.
2. Fry the onion with the salt for 5-7 minutes, until softened, stirring occasionally.
3. Add the garlic and ginger and reduce the heat slightly.
4. Cook for another couple of minutes, stirring often to prevent burning. You may need to add another drizzle of oil.
5. Add the curry powder and turmeric, along with a little more oil if necessary. Stir-fry for another minute.
6. Add the chicken and coat in the spicy onion mix. Cook a few minutes until sealed, stirring frequently.
7. Add the tomatoes, coconut milk, chickpeas, soy, and sugar.
8. Increase the heat and bring to the boil. Lower the heat slightly and bubble for 10 minutes, until the chicken is cooked through and the sauce thickened slightly.
9. Taste the sauce and add any pepper and extra salt, sugar or soy if needed.
10. Stir through the spinach and once wilted turn off the heat.
11. Scatter over the coriander leaves and serve with rice and/or flatbreads.