

Indian Sour Chickpeas

INGREDIENTS

- 2 15 ounce cans chickpeas, drained and rinsed
- 2 teaspoons fresh ginger, peeled and minced
- 1 large yellow onion, minced
- 4 cloves garlic, minced
- 2 teaspoons curry
- 1 teaspoon turmeric
- 1 teaspoon cayenne
- 3 lemons, juiced
- 1/2 cup cilantro, picked and left whole
- 1 15 ounce can diced tomatoes

INSTRUCTIONS

1. Place canola oil into a medium sized heavy bottomed pot. Add onions, garlic and ginger. Sauté until translucent.
2. Add curry, turmeric and cayenne. Sauté for three more minutes.
3. Add tomatoes and chickpeas. Simmer for 25 minutes.
4. Stir in lemon juice and cilantro.
5. Season to taste.

Serves 4-6

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