

Gnome Cooking

CAULIFLOWER AND CHICK PEA CURRY

This is lovely with basmati rice.

- 2 tablespoons vegetable oil
- 2½ cups chopped onions
- 5 teaspoons curry powder
- 6 cups small cauliflower florets (from 1 medium head)
- 2 15½-ounce cans garbanzo beans (chickpeas), drained
- 3 or 4 tomatoes, diced, or 2 10-ounce cans diced tomatoes
- 1 14-ounce can unsweetened coconut milk
- ½ cup chopped fresh cilantro

Heat oil in large skillet over high heat. Add onions and sauté until golden brown, about 8 minutes. Add curry powder and stir 20 seconds. Add cauliflower and garbanzo beans; stir 1 minute. Add diced tomatoes with chiles, then coconut milk; bring to boil. Reduce heat to medium-low, cover, and simmer gently until cauliflower is tender and liquid thickens slightly, stirring occasionally, about 15 minutes. Season to taste with salt and pepper. Stir in cilantro; serve.

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