

Chickpeas with coconut

2 cups of dried chickpeas, presoaked OR 1 can of cooked chickpeas
1 onion, chopped
1 clove garlic, finely chopped
1 large tomato, chopped
1 ½ cups coconut milk
1 tsp turmeric
4 whole cloves

If using dried chickpeas, after soaking, cook them until soft.

Fry onion and garlic in a little oil till softened.

Add tomato and fry a little more.

Add all other ingredients and cook slowly until the chickpeas have fully taken up the flavours – about 10 minutes.

Serve with rice.

All quantities and timings are approximate.