



Roasted Eggplant and Chickpea Curry

Serves 6

Ingredients:

- 1 ½ cups rice (your choice)
- 2 medium eggplant, cubed (about 3 cups)
- ¼ cup olive oil, divided
- 1 onion, diced
- 2 tsp. Ground coriander
- 2 tsp. Paprika
- 2 tsp. Turmeric
- 1 tsp. Curry powder (or garam masala)
- 3 cloves garlic, minced
- ½ tsp. Ground ginger
- 1 14.5 oz. can diced tomatoes (or fresh if you have it)
- 1 13.5 oz. can of coconut milk OR vegetable broth (or a mixture of both)
- 1 15 oz. can of chickpeas, drained
- 1 ½ cups broccoli, chopped
- 1 cup carrot, thinly sliced
- 2 cups swiss chard, chiffonade
- Salt, to taste

Preparation:

1. Preheat oven to 400°F. Cook the rice according to package directions.
2. Cut the ends off of the eggplant, and dice into 1 inch cubes.
3. Add the diced eggplant to a baking sheet and drizzle with 2 Tbsp olive oil to coat eggplant. Spread out into an even layer, sprinkle with salt, and roast for 25-30 minutes, or until the eggplant is tender.
4. Meanwhile, in a large pot, add 2 tablespoons of olive oil. Sauté the onion for 2-3 minutes, until translucent and soft.
5. Now stir in the spices: coriander, smoked paprika, turmeric and curry powder (or garam masala). If the mixture gets too dry, add a few tablespoons of water to the pan. Cook for about 1 minute, then add the garlic and ginger and cook for 1 minute more, until fragrant.
6. Add the diced tomatoes, coconut milk (or broth), and chickpeas to the pot and bring to a simmer. Once the eggplant is done roasting, add it to the pot along with the raw broccoli and carrot. Simmer for 15 minutes. Add swiss chard and cook for another 2-3 minutes until wilted. Add salt to taste, and serve over rice.