



RED CURRY POTATOES AND CHICKPEAS

3 Large Yukon gold potatoes, cut into 1-inch chunks (or other firm potatoes)
¼ cup water
1 teaspoon ground cumin
1 teaspoon cinnamon
15 ounce can coconut milk
1 tablespoon Thai red curry paste
1 15 ounce can chickpeas, drained
1 small red onion, thinly sliced
Salt and ground pepper, to taste
¼ cup chopped fresh cilantro
1 teaspoon cider or white vinegar
2 scallions, finely chopped (or garlic chives)

In a medium microwave-safe bowl, combine the potatoes and water. Microwave on high until the potatoes are partly cooked, about 5 minutes.

Meanwhile, in a large dry sauté pan over medium-high heat, toast the cumin and cinnamon for 1 minute. Add the coconut milk and curry paste (try a smaller quantity first, if you don't like very hot spice) and bring to a simmer. Add the chickpeas and red onion, and return to a simmer. Once the potatoes have cooked, add them to the pan, and toss, then cover. Reduce heat to low and simmer for 12 minutes. Season with salt and pepper, then stir in the cilantro and vinegar. Serve topped with scallions. Serves 4. (20 minutes, start to finish.)

*If you are tempted to omit the cilantro and scallions, don't! They add a lot.

Recipe adapted from J.M. Hirsch.