

# COCONUT CHICKPEA CURRY

Preparation: **5** minutes | Cooking: **15** minutes | Servings: **4**

## INGREDIENTS

*1 15-ounce can chickpeas, drained and rinsed*  
*1 medium zucchini, halved and sliced*  
*4 cups baby spinach*  
*2 cups precooked brown rice*  
*1 ½ cups coconut curry simmer sauce*  
*1 cup chopped onion*  
*1 cup diced bell pepper*  
*½ cup vegetable broth*  
*2 teaspoons vegetable oil*



## INSTRUCTIONS

Heat oil in a large skillet over medium-high heat. Add onion, pepper and zucchini. Cook, stirring often, until vegetables begin to brown, about 5-6 minutes. Add chickpeas, simmer sauce and broth, and bring to a simmer, stirring. Reduce heat to a medium-low and simmer until the vegetables are tender, 4-6 minutes. Stir in spinach just before serving. Serve over rice. Enjoy!