

Chickpea Korma with Spiced Rice

- Prep Time: 10 minutes
- Cook Time: 25 minutes
- Total Time: 35 minutes
- Servings: 2

Ingredients:

- 1/2 teaspoon Carlini Pure Olive Oil
 - 1 onion, chopped
 - 2 cloves garlic, minced
 - 1/2 cup Specially Selected White Basmati Rice
 - pinch of Stonemill Ground Cinnamon
 - 1 teaspoon Stonemill Ground Ginger*
 - 1 teaspoon Stonemill Ground Cumin
 - pinch of Stonemill Crushed Red Pepper
 - 1 tablespoon lime zest
 - 1 1/4 cup water, divided
 - 1/4 cup Southern Grove Raisins, plus additional for garnish
 - 1/4 cup Southern Grove Sliced Almonds, toasted, plus additional for garnish
 - 1/2 cup chopped cilantro, divided
 - 15.5 ounces Dakota's Pride Garbanzo Beans, drained and rinsed
 - 1/4 cup plus 2 tablespoons Journey To...Korma Sauce
 - lime juice, to taste
 - ground Stonemill Sea Salt Grinder, to taste
- *These are Seasonal items that are only in stores for a limited time and may no longer be available.**
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Directions:

1. In small pot, heat oil over medium heat.
2. Add onions and sauté for 5 minutes. Add garlic, rice, cinnamon, ginger, cumin, crushed red pepper and lime zest. Toast rice and spices for 5 minutes. Add 1 cup water, continue cooking according to packaging instructions. Remove from heat and stir in raisins and almonds, sprinkle with 1/4 cup chopped cilantro. Reserve in serving bowl.
3. Meanwhile, in a nonstick sauté pan over medium heat, add garbanzo beans. Cook for 5 minutes. In a small bowl, whisk together korma and remaining 1/4 cup water. Pour sauce over garbanzo beans and cook for 10 minutes or until sauce is thickened, stirring frequently.
4. Pour garbanzo beans over rice and garnish with remaining cilantro, raisins, almonds and desired amount of lime juice. Season to taste with salt.



Recipe Courtesy of:
ALDI Test Kitchen