



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club 30th November 2020

Halloumi, chickpea and spinach curry



This is a special one. It would be more traditional to use paneer in this recipe - and by all means do, you can cook it in exactly the same way- but I love the squeak of salty greek halloumi cheese here. Apart from the spinach all of the ingredients here will last a long time, even the halloumi should have a long shelf life in the fridge, so it's a good store cupboard supper. The halloumi and the chickpeas give you two sources of protein too.

Serve this curry with rice or naan bread.

You will need a large frying pan or wok, a small frying pan, a chopping board, a sharp knife and a wooden spoon or spatula.

Serves 4.

Ingredients

2 tbsp sunflower or vegetable oil
2 shallots or 1 small onion, diced
1 green chilli, finely chopped
3 cloves garlic, finely chopped
1 block halloumi cheese (or paneer)
1 tsp ground cumin
1 tsp ground coriander
1 tsp ground turmeric
1 tsp black mustard seeds (optional)
1 tsp garam masala (OR a further ½ tsp cumin and ½ tsp coriander)
1 tin chopped tomatoes
1 tin coconut milk
2 handfuls fresh spinach, washed and roughly chopped
1 tin coconut milk
A handful of fresh coriander (optional)

To serve- rice and/or naan bread

You will need a large saucepan or wok, a chopping board and knife

1. Heat the oil in the saucepan. Add the diced onion and cook for around five minutes on a low heat until starting to soften.
2. Add the chopped garlic and chilli and cook gently for one minute before adding the ground cumin, coriander, mustard seeds and turmeric. Cook this aromatic mix for a further minute to toast the spices a little, keep stirring so they don't catch or burn.
3. Add the chopped tomatoes and bring to a gentle simmer. Simmer for five minutes, longer if you have time.
4. Meanwhile chop the halloumi into small dice. Heat the small pan and dry-fry the halloumi. A few minutes on each side should give you nice crispy golden cubes.

5. Add the coconut milk, garam masala and a drained tin of chickpeas, and continue to simmer for another five minutes. Taste the sauce at this point, you might decide it needs a little more chilli or a pinch of salt.
6. Add the halloumi and the spinach to the curry and cook just until the spinach is wilted. If you're using fresh coriander roughly chop it and scatter over the curry. Enjoy!

Cook's tip- you can freeze this curry but do so before you add the spinach and coriander.