



## CURRIED CHICKPEA SPAGHETTI

### INGREDIENTS

- 2 TBSP Olive Oil
- \*1 Onion, small-diced
- 1 tsp Kosher Salt
- 8 oz Tomato Sauce
- 2 - 14 oz Cans Chickpeas, drained
- 1 - 14 oz Can Coconut Milk
- 2 TBSP Suburban Curry Blend (+ ½ TBSP)
- 5-8 oz Baby Spinach, roughly chopped
- 1 lb Cooked Spaghetti
- \*\*1 cup Starchy Spaghetti water
- Optional: 1/2 - 1 tsp Red Pepper Flakes

SERVINGS: 4

#### Notes:

I only added onion, but you may add sliced bell peppers or frozen peas if your kids don't mind the veggies.  
\*\*Don't forget to scoop out a cup of water after spaghetti has cooked several minutes.

### INSTRUCTIONS

1. Bring spaghetti water to boil in a large pot.
2. In a large skillet, sauté onion with kosher salt until translucent.
3. Add tomato sauce, chickpeas, coconut milk and 2 TBSP Suburban Curry.
4. Cook spaghetti according to package directions while sauce simmers.
5. Add baby spinach, cooked spaghetti, 1 cup spaghetti water and remaining Suburban Curry to skillet.
6. Stir well and serve immediately.

