

# HONEY BRAISED CHICKPEAS WITH SWEET POTATO



## INGREDIENTS

3 tbsp *Wildings* KASHMIRI  
MASALA  
500 ml stock (add ext water if  
needed)  
2 tbsp olive oil  
1 clove garlic  
2 shallots  
500g sweet potato diced  
1 can chickpeas  
2 tbsp honey  
2 tbsp tomato paste  
salt to season

## METHOD

Saute chopped shallots, garlic and *Wildings*  
KASHMIRI MASALA in olive oil for 5 mins on  
medium heat. Add all the other ingredients and  
simmer until the sweet potato is soft and the  
sauce has thickened. Serve with roti, pita bread  
or even a braised or slow cooked piece of meat.

**Recipe serves 4**