

## Curried Okra with Chickpeas and Tomatoes

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Yield Makes 4 main-course or 6 side-dish servings

### Ingredients

1 1/4 lb fresh okra, 1/2" slices

1 1/2 tablespoons vegetable oil

1 medium onion, chopped

2 garlic cloves, finely chopped

4 teaspoons finely chopped peeled fresh ginger

2 teaspoons curry powder

2 cups seeded, peeled and diced fresh tomatoes, 1 (14- to 15-oz) can whole tomatoes in juice, tomatoes chopped, reserving juice

1 (19-oz) can chickpeas, drained and rinsed (2 cups)

2/3 cup water

3/4 teaspoon salt

1/4 teaspoon black pepper

Accompaniment: cinnamon-spiced rice or basmati rice

### Preparation

Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté onion and garlic with ginger and curry powder, stirring, 2 minutes. Add tomatoes with their juice, chickpeas, and water and boil, uncovered, stirring occasionally, 3 minutes. Stir in okra, salt, and pepper and simmer, covered, stirring occasionally, until okra is tender, about 7 minutes.