

2 TBL olive oil  
1 large onion, finely chopped.  
1 full bulb of garlic, peeled and chopped.  
1 TBL fresh ginger, grated.  
1-3 tsp Goan Vindaloo  
1 tsp turmeric powder  
2 medium yellow potatoes, cut into small cubes  
1 can chickpeas, washed and drained  
¼ cup white wine or apple cider vinegar  
1 + ½ cups water  
1 sweet red pepper, cored and sliced  
1 small zucchini, sliced  
Salt to taste

Yoghurt

Cilantro

Goan Vindaloo

1 - In a large pot Sauté onions with olive oil for about 10 minutes until softened.

2 - Add garlic and ginger. Sauté for 2 minutes.

3 - Add Goan Vindaloo and turmeric. sauté for 2 minutes.

4 - Add potatoes, chickpeas, vinegar, water and salt. Bring to a boil.

5 - Cover and lower heat. Simmer for 10-15 minutes or until potatoes are tender.

6 - While vindaloo is simmering. Sauté red pepper and Zucchini in some olive oil for 5 minutes. Season.

7 - Add sautéed vegetable to vindaloo pot.

8 - Serve in individual bowls with rice or naan. Garnish with a dollop of yoghurt and chopped cilantro.