

Green Coconut Curry

1/2 cup dry chickpeas*, soaked at least 6 hours
1 small onion, diced
2 garlic cloves, minced
2 tsp fresh ginger, minced
1 tsp fresh turmeric, minced
1 (14oz) can coconut milk
1/2 cup vegetable stock
1 TB green curry paste (Thai brand recommended)
1 tsp salt
1/2 tsp black pepper
1/2 tsp cumin
1/2 tsp curry
1/4 tsp ground coriander
1/4 tsp chili powder

Add later:

1 cup spinach
2 tsp lemon juice

1. Press SAUTÉ on Instant Pot. Add onions to inner pot with a splash of water. Sauté until onions are softened. Add garlic, ginger, and turmeric and sauté 1-2 more minutes. Add another splash of water, if necessary, to keep from sticking.
2. Add remaining ingredients except spinach and lemon juice.
3. Press CANCEL to stop SAUTÉ function > Secure lid in place > Turn valve to SEALING > Select MANUAL or PRESSURE COOK > Adjust time to 15 minutes > After 10 seconds display will read ON
4. When time has lapsed > Allow for NATURAL PRESSURE RELEASE > Wait until silver button on lid drops > Remove lid away from you
5. Stir in spinach and lemon juice.

*you can use any other bean; you'll just need to adjust cooking time to the recommended cooking time of that bean.