CARIBBEAN · LUNCH · DINNER

# Trinidad Curry Channa and Aloo

90 min · Serves 6 · 393 kcal a serve · Video 6:25 · Trini Cooking with Natasha

Vegan · Gluten-free ingredients · Nut-free

A vegan curry made from chickpeas and potato: each serve gives about 17 g plant protein and 16 g fibre, with no added sugar.

**Scan for the video,** full nutrition and more free recipes

## Ingredients 17 · SERVES 6

- [ ] 2 cups **dried channa** (chickpeas), soaked overnight and washed
- [ ] 3 **potatoes**, chopped
- [ ] 2 tbsp **oil**
- [ ] ¼ tsp fenugreek (methi) seeds
- [ ] ¼ tsp cumin (geera) seeds
- [ ] a few **curry leaves** (optional)
- [ ] ¼ cup chopped **onion**
- [ ] 2 pimento (seasoning) peppers, chopped
- [ ] ½ **scotch bonnet pepper**, chopped (optional)
- [ ] 2 tbsp minced **garlic**
- [ ] 2 level tbsp **mild curry powder** plus 1 level tbsp nine-spice curry powder
- [ ] ½ tsp **ground turmeric**
- [ ] 2 tbsp **green seasoning** (blended culantro, herbs and garlic)
- [ ] 1 tsp **salt**
- [ ] ½ cup **water** for the curry paste plus 6 cups water to simmer (about half stays as the sauce)
- [ ] 1 tsp **baking powder** (optional, softens the channa)
- [ ] ½ tsp **roasted ground geera** (cumin), to finish

Amounts in US units, converted from the cook's and rounded — the video has the originals.

**Contains:** none of the common allergens in the listed ingredients. Check labels on stock, sauces and spice mixes.

## Method TIMES = THE MOMENT IN THE VIDEO

1. Soak the channa overnight, then drain and rinse. Heat the oil in a heavy pot over medium heat and toast the fenugreek and cumin seeds on low until light brown (don't burn them), then add the curry leaves. 0:16
2. Add the onion, pimento peppers and scotch bonnet and cook until the edges start to brown. Only then stir in the garlic for about a minute so it doesn't turn bitter. 0:49
3. Add both curry powders and the turmeric and toast on low for 1–2 minutes until grainy. Pour in ½ cup water, turn the heat to medium and cook it down with 1 tbsp of the green seasoning until it becomes a thick paste and the oil separates. 1:28
4. Add the channa, the rest of the green seasoning and the salt. Cover with about 6 cups water, bring to a simmer, then cover and cook low and slow until the chickpeas are tender. If they stay hard, stir in the baking powder. 3:08
5. Once the channa is soft, add the potatoes, cover and cook until tender. Mash some chickpeas and potato against the side of the pot so the runny sauce turns thick and creamy. 4:49
6. Stir in the roasted ground geera and serve. 5:40

> **Tip** Serves about 6 (our estimate). Time excludes the overnight soak. Serve with roti or rice. Short on time? Use about 4 × 14 oz cans of chickpeas, drained, and simmer only until the potato is cooked.

The method is a summary in our words — the video shows every step.

## One serve gives you 1 OF 6 · ESTIMATE

| ENERGY | PROTEIN | CARBOHYDRATE | FIBRE | FAT | SODIUM |
|---|---|---|---|---|---|
| **393 kcal** | **17 g** | **64 g** | **16 g** | **9.2 g** | **480 mg** |
| 1,640 kJ | 33% of a day | 48 g net · 9 g sugars | 57% of a day | 0.9 g saturated | 21% of a day |
| | | 23% of a day | | 12% of a day | |

**Energy from** net carbs 56% · protein 20% · fat 24%

**High in** (20%+ of a day) Folate 75% · Iron 36% · Vitamin B6 33% · Omega-3 31% · Magnesium 26% · Zinc 26% · Vitamin K 26% · Potassium 21%

**Source of** (10–19%) Vitamin C 18% · Vitamin E 16% · Selenium 13%

**Recipe and video:** Trini Cooking with Natasha (@TriniCookingwithNatasha) on YouTube — youtube.com/watch?v=R3kBU09o0mA, published 6 October 2025. All credit for the recipe goes to the cook; please watch and support their channel.

**By Notbroken:** the method summary, the unit conversions, the diet notes and the nutrition estimate — worked out from the ingredient list with USDA FoodData Central values; % of a day compares one serve with the US FDA daily values on food labels (2,000 kcal). Brands, portions and cooking change the real numbers.

General information about food, not medical or dietary advice. Free, no sign-up: notbroken.io/eat/trini-curry-channa-aloo