



Makes 9½ cups
Preparation Time: 10 minutes
Cook Time: 20 minutes

INGREDIENTS:

2 lb. red potatoes, cut into
1-inch pieces (7½ cups)

1 cup dried apricots, slivered

2 teaspoons curry powder

¼ teaspoon sea salt

Pinch freshly ground black
pepper

2 15-oz. cans chickpeas, rinsed
and drained (3 cups)

4 lemon wedges

Quick Curried Chickpeas and Potatoes

This cozy, [single-skillet supper](#) pairs tender red potatoes and hearty [chickpeas](#) with sweet-tart dried apricots and warming curry powder for a dish that feels both nourishing and a little unexpected. With just [five ingredients](#) (plus salt and pepper) and one pan to wash, it's the kind of low-effort, high-reward meal you'll want on repeat—especially on busy weeknights when you still crave something flavorful and satisfying.

For more inspiration, check out these tasty ideas:

- [Sheet Pan Supper with Broccoli, Spuds, and Maple-Balsamic Chickpeas](#)
- [Whole Wheat Orzo and Arugula Skillet Supper](#)
- [Skillet Green Beans with Caramelized Onions and Mushrooms](#)
- [Creamy Chickpea Pasta with Peas](#)

By Ellen Boeke

- 1 In an extra-large deep skillet with lid combine the first five ingredients (through pepper) and 2 cups water. Bring to boiling; reduce heat to medium. Simmer, covered, 10 minutes or until potatoes are just tender. Stir in chickpeas. Increase heat to a gentle boil; boil until most of the cooking liquid is gone, about 5 minutes. Let stand 5 minutes before serving. Serve with lemon wedges.