Curried Eggplant

**Ingredients**

1 tablespoon olive oil
1 onion, chopped
3 large tomatoes, chopped or 1 can (12 ounces) diced tomatoes
1 eggplant, cut into ½-inch pieces
1½ teaspoons curry powder
¼ teaspoon salt
¼ teaspoon ground black pepper
2 cups water
1 can (15 ounces) chickpeas, drained and rinsed
½ cups fresh basil, chopped (optional)
Directions

1. Heat the oil in a medium size saucepan over medium heat.
2. Put the onion in the pan and cook for 3–5 minutes.
3. Add the tomatoes, eggplant, curry powder, salt and pepper. Cook for 2 minutes.
4. Add the water and bring to a boil. Cover and cook over low heat 12–15 minutes.
5. Add the chickpeas and cook 3 more minutes.
6. Turn off the heat. Add basil (optional).
7. Serve hot and enjoy!

Source: What's Cooking — USDA Mixing Bowl

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