Vegetable Coconut Curry

**Ingredients**
- 1 teaspoon olive oil
- 1 cup diced onion
- 2 russet potatoes, peeled and diced
- 1 green bell pepper, sliced
- 1 red bell pepper, sliced
- 2 teaspoons salt
- 1 tablespoon curry powder
- 1 tablespoon brown sugar
- 1 tablespoon freshly grated ginger
- 3 garlic cloves, minced
- 2 cups vegetable broth
- 1 (16-ounce) can chickpea, drained and rinsed
- 4 cups frozen mixed vegetables, defrosted
- 1 (28-ounce) can diced tomatoes with their juices
- 1/4 teaspoon black pepper
- 1 cup coconut milk

**Directions**
- Step One: In a pot sauté onions in oil and cook until onions turn translucent.
- Step Two: Stir in the potatoes, peppers add salt and cook for 2 minutes.
- Step Three: Add curry, brown sugar, ginger and garlic into pot and cook until the garlic and ginger are fragrant.
- Step Four: Add broth, chickpeas, vegetables, tomatoes, pepper and coconut milk.
- Step Five: Bring the mixture to a boil and cook for 45 minutes or until potatoes are tender. Serve with rice.