



Channa Masala

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 large can of chickpeas - 1/2 cup of water - 1 teaspoon of salt - 1/2 teaspoon of turmeric - 1 small onion - 5 green chilis - 1 teaspoon of garlic paste - 1/2 teaspoon of ginger paste - 2 large tomatoes - 2 tablespoons of oil or ghee - 1 teaspoon of cumin seeds - 1 teaspoon of ground coriander - 1/2 teaspoon of garam masala - 1/4 teaspoon of paprika - 1 tablespoon of lemon juice - 2 tablespoons of fresh cilantro leaves

Instructions

1. In a food processor, blend the onion, chilis, garlic, and ginger 2. Puree the tomatoes separately and set aside 3. Heat oil in pan and add the cumin seeds - when they start to pop, quickly add the onion puree and cook until slightly brown 4. Add the tomatoes and cook for about 5 minutes 5. Add the coriander powder, garam masala, turmeric powder, paprika, and lemon juice 6. Mix in chickpeas and simmer for 15 minutes to blend the flavors 7. Add the salt (approximately 1 teaspoon works perfectly for me every time - however this is according to your own taste) 8. Garnish with fresh cilantro leaves Note: You can also add 2 small potatoes, cubed, into the recipe. Boil them slightly prior to making the dish, and add them into the recipe right before the chickpeas are added - cook until the potatoes are soft