



Channa Masala

NIBBLEDISH CONTRIBUTOR

Ingredients

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- Chickpeas 1 cup
- Salt Acc to taste
- Curd 1/2 cup
- Garam masala 1 tsp
- Bay leaf 2 Nos
- Oil 1 Tbsp.
- Lemon juice 1 Tbsp or to taste

Masala Paste:

- Onions 1
- Tomatoes 2 Nos
- Ginger 1'inch piece
- Garlic 1 No
- Cumin 1 tbsp
- Chilli powder 1 tsp

Instructions

Method : Soak chickpeas for 5-6 hrs. Pressure cook.

Heat oil in a pan & add bay leaf & the paste. Allow it to cook for few minutes. Add curd & let it cook till the oil floats on top.

Add the Beans & 1/2 Cup of water & let it cook till it reaches the boiling point. Add the garam masala & switch off the stove. Add lemon juice.