



Saad's Amazing Chole

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 14 oz. Cans chick peas (garbanzo beans)
- 1 Large Potato – 1 inch cubes
- 2 Plum tomatoes – 1/2 inch cubes
- 3 Green chilli peppers – chopped
- 1 tbsp. Whole Cumin seeds
- 3 tbsp. Tamarind concentrate (find at any indian or asian store)
- 2 tbsp. Chaat masala (find at any indian store)
- 1 tsp. Salt
- Olive Oil
- Garam Masala (optional)

Instructions

1. Heat up the olive oil over high heat in a pot. Add the cumin and the chilli peppers. Stir fry for 1 minute.
2. Drain ½ the liquid from the chick pea cans. Add them into the mixture. Bring to a boil.
3. Add tamarind, salt, and chaat masala. Incorporate into the mixture.
4. Add tomatoes and potatoes. Mix well. Bring the mixture back to a boil.
5. Reduce heat to medium-low and throw a lid on your pot. You know it's done when the chick peas lose their shells, the potatoes are tender, and the tomatoes have released their water into the dish.
6. Turn off heat and let the sauce thicken. If you're feeling extra spicy, you can incorporate some garam masala to taste at this point.