

Chickpeas with Gravy (Chole)

2 cups (200 grams) precooked chickpeas
1 cup (150 grams) chopped onions
2 large garlic cloves
1 cup (240 grams) tomato puree
2 teaspoons (4 grams) turmeric powder
1 teaspoon (2 grams) red pepper powder
2 teaspoons (5 grams) coriander powder
2 teaspoons (5 grams) cinnamon powder
2 teaspoons (5 grams) Garam masala or (can be substituted by chole masala)
2.5 cups (625 milliliters) water
salt to taste

Steam fry the onions and garlic and put it in a hot pan on medium heat. Add all the spices except garam masala and tomato puree. Stir for 5 minutes. Add precooked chickpeas, gram masala, salt and water. Stir nicely mashing some chickpeas in gravy and cover with lid. Let it cook for 20 minutes on medium-low heat until all flavors blend. Serve with rice or roti.

Recipe by Suruchi Mishra