

## Recipe

### Channa Masala - Whole Chick Pea Curry

## By

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## Ingredients

- Chick peas - 2 cups
- Oil - 3 tbsp
- Whole spices - 2 each (cardamom pods, cinnamon, cloves and star anise)
- Curry Leaves - 4-5
- Ground or crushed tomatoes, unsalted - 2 tbsp
- Curry Masala - 1 tbsp
- Sugar - 1 tsp
- Tamarind paste or lemon juice - 1 tsp
- Water - ½ cup
- Salt - as required
- Coriander, finely chopped (to garnish) - 2 tbsp
- Garam Masala (to garnish) - ½ tsp

## Preparation

1. Soak chickpeas in a vessel for about 5-6 hours and drain.
2. Heat a pressure cooker on the gas and add chickpeas and water to it.
3. Boil them till they are properly cooked (about 10-15 minutes).Set aside.
4. Heat oil in a medium sized pan on medium - high heat.
5. Add Whole Spices (cardamom pods, cinnamon, cloves and star anise).
6. Add Curry Leaves fry them for one minute till they splutter do not let spices to burn.
7. Stir in ground tomatoes and cook for one minute.
8. Add Curry Masala, sugar, tamarind paste or lemon juice and mix together to make a paste.
9. Cook masala paste for a couple of minutes.
10. Stir in cooked chickpeas and add water to make a sauce like consistency. Add salt as required.
11. Cover and simmer for 10 minutes.
12. Remove in a serving plate and garnish with Garam Masala and coriander.
13. Serve with basmati rice and salad.

## Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**