

## NEPALI CHANA (SPICY CHICKPEAS)

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### INGREDIENTS

2 cups cooked chickpeas or canned chickpeas  
3/4 cup onions (diced)  
2/3 cup tomatoes (diced)  
1 teaspoon garam masala  
1 teaspoon cumin  
1 teaspoon turmeric  
1/2 teaspoon garlic paste  
1/3 teaspoon ginger paste  
1 tablespoon oil  
Salt to taste

### Optional

A pinch of Hing  
few cloves  
1/2 teaspoon hot red chili powder (alter according to taste)  
1/4 teaspoon black peppers  
1/2 tablespoon cinnamon powder  
2 bay leaves

### Garnish

Few leaves fresh cilantro leaves (chopped)

### PREPARATION

- 1 Heat oil with hing.
- 2 When oil is slightly hot add onions, tomato and all the spices. Sauté until onions turn light brown.
- 3 Add chickpeas, water and salt . (Set aside few chickpeas and mash them and add to the pot to give thicker soup)
- 4 Simmer it for 15 to 20 minutes under low heat the pot with your spoon to thicken the sauce.
- 5 Sprinkle with Cilantro. Serve hot with Puris (or rice or Roti.)

### NUMBER OF SERVINGS:

### TIP FOR THICK CHANA GRAVY:

Add few peaces of mashed potato to give the thick consistency to Chana gravy. Add few peaces of mashed potato to give the thick consistency to Chana gravy.