

CHANA MASALA



- 1 onion, chopped
- 1 tomato, chopped
- 1-piece fresh ginger, peeled and chopped
- 4 cloves garlic, chopped
- 1 green chili pepper, seeded and chopped (Optional)
- 3 tablespoons Oil
- 2 fresh bay leaves
- 2-3 cloves
- 1 Cinnamon sticks
- 2-3 cardamom
- 1 teaspoon chili powder
- 1 teaspoon coriander powder
- 1 teaspoon garam masala
- ½ teaspoon turmeric powder
- 1 pinch salt to taste
- water as needed
- 15-ounce chickpeas
- 1 teaspoon fresh cilantro leaves for garnish

**Ingredients can be changed depending on the serving of the chana masala.

CHANA MASALA

Directions

1. Grind onion, tomato, ginger, garlic, and chili pepper together in a food processor into a paste.
2. Heat oil in a large skillet over medium heat. Fry bay leaves & other dry ingredients in hot oil until fragrant, about 30 seconds. Pour the paste into the skillet and cook until the oil begins to separate from the mixture and is golden brown in color, 2 to 3 minutes. Season the mixture with chili powder, coriander, gram masala, turmeric, and salt; cook and stir until very hot, 2 to 3 minutes.
**Please note put the spices according to your taste.
3. Stir enough water into the mixture to get a thick gravy; bring to a boil and stir chickpeas into the gravy. Reduce heat to medium and cook until the chickpeas are heated through, 5 to 7 minutes. Garnish with cilantro & onion.
4. Serve with rice or chapati