

# CHANA MASALA RECIPE | HOW TO MAKE CHANA MASALA

Chana masala need no introduction !!

Also known as chane, choley or chane masala, is a North Indian vegetarian dish made out of chickpeas which is one of the comfort food which can be hot or mild in taste according to your preference.

Basically enjoyed with puri or bhaturas, but can be accompanied with roti, parathas or any kind of rice.

Let's check out the recipe –

P . S . – THIS IS NOT A SPONSERED POST

## **INGREDIENTS** –

1 cup – chickpea (soaked overnight)

2 – potatoes (medium)

4 tbsp – mustard oil

1 – bay leaf

1 tbsp – Ciba chana masala powder

1/2 tsp – cumin seeds

2 – dry chillies

1 tbsp – Kashmiri chilli powder

1/2 tsp – turmeric powder

1 tsp – coriander powder

1/2 tsp – cumin powder

3/4 tsp – dry mango powder/ amchur

1 tsp – Kasoori methi (crushed)

Coriander leaves

Salt to taste

**Grind to a smooth paste**

1 – onion

1 tsp – ginger garlic paste

2 – tomatoes

1 – green chilly



**METHOD** –

- Pressure cook the soaked chickpeas and potatoes with

enough water and salt over medium flame.

- After 4-5 whistles, turn off the flame and let the pressure comes down naturally.
- Open the lid. Peel and mash the potatoes and keep aside.
- Keep the drained water of chickpea to use later in the recipe.
- Heat oil in a wide pan. Add the bay leaf, cumin seeds and dry cillies.
- Let the seeds crackle. Now add the onion paste, salt and turmeric powder. Mix well and cook covered for 6 minutes in medium low flame.
- Add in the chana masala powder, Kashmiri chilli powder, coriander powder, cumin powder, amchur and methi leaves. Mix well and cook covered for another 6-7 minutes or until the mixture leaves oil.
- Add in the chickpeas, mashed potatoes and a cup of the reserved water.
- Mix well and bring to boil.
- Let it cook for 5 more minutes, until the gravy is semi thick.
- Garnish with coriander leaves and serve hot !!



**NOTES** –

- You can avoid the usage of potatoes, I've used it to

thicken the gravy.

- You can use the chopped onions and tomatoes too.
- Adjust the usage of spices according to your preference.
- You can use any oil or ghee for cooking.
- You can add 1/2 tsp of garam masala, I personally do not use it.
- You can also make black chickpeas (kala chana) using the same procedure.

**HAPPY EATING !!**

**ENJOY..**