chana masala or chole masala both are same and there are different ways of making punjabi chole but this chana can be different recipe than other recipes because this recipes is dry or gravid this recipe of chana masala is quite different in the common sense that no onions are used in it.

**lets start step by step punjabi chana masala recipe:**

Boil the chanas using some salt in a pressure cooker (covered pan optional) with enough water for 15 to 20 mins. After 15 to 20 mints drain a chana and keep apart, tomatoes peel the garlic and ginger and wash them and put in a mixer also add all the ingredients and Make a paste then warmth oil in a pan and put the ground paste and Deep-fry the masala paste for 7-8 mints in oil until the smell of the tomatoes, ginger, garlic vanishes and the oil jumps to hang on the upper now add about 1 cup of water and the chillies (green), after 3-4 mints add the heated Chana, mishmash the Chana with the masala, let the **chana masala** cook for 15-20 mints on a little flame. save on stirring in among, add [garam masala](http://www.vegrecipesofindia.com/punjabi-garam-masala/) powder salt as per required and mishmash with chana masala heat the chana masala for 2-3 mints extra finally add sliced coriander grasses to chana masala. **serve chana masala** with cuts of onion, lemon wedges and ginger julienne, and also provide [naan](http://www.vegrecipesofindia.com/garlic-naan-recipe/), [poori](http://www.vegrecipesofindia.com/poori-a-kind-of-fried-indian-bread/), [roti](http://www.vegrecipesofindia.com/rotis-made-from-whole-wheat-flour/), rice and [bhatura](http://www.vegrecipesofindia.com/bhatura-recipe-bhature-bhatura/) with chana masala.

**Instructions**

1 tablespoon coconut or olive oil 1½ teaspoons cumin sources 1 yellow onion cut 1 tablespoon forced or milled garlic 1 tablespoon peeled ginger 1 green Serrano pepper 1½ teaspoons garam 1½ teaspoons ground coriander ½ teaspoon ground turmeric, ¾ teaspoon salt or as per required ¼ teaspoon cayenne pepper as per required, 1 peeled tomatoes with their juices, 2 chickpeas, drained and rinsed, 1 cup unprepared basmati rice for serving as required, use Lemon wedges, for garnishing, Fresh cilantro, chopped, for garnishing as per required.

Bring a huge jar of water to boil on the cooker. Cause to flow in the rice and give it a mixing. Boil the rice for 30 mint, now stop heating and drain the rice then again put the rice into the pot and cover it. Then let the rice steam for 10 mint and then bungle the rice with a fork and spell with salt to taste then Cook the Chana masala in a Dutch oven or large pan then heat the oil over average heat. When a dewdrop of water crackles upon hitting the pan, decrease the heat to medium-low and add the cumin pips. Tribute the seeds for one or two mint, rousing commonly, until the seeds are golden and fragranced. See prudently to avoid sweltering the seeds. Raise the warmth to average and mixture in the onion, garlic, ginger and serrano. Heat for about five mint, rousing a lot. Mixing in the garam masala coriander, turmeric, salt and cayenne optional not mandatory and wait for two more mint also insert whole peeled tomatoes and their extracts use the back of a spoon to break the tomatoes to one side you can leave some pieces of tomato for quality. Raise the warmth to average-high and add chickpeas. Bring the mixture to cook for 10 mint or for flavor. Cook the rice if want to Serve over basmati rice and garnish with a lemon piece and a sprinkle of cilantro.