



## Channa Masala

Indian Food - Punjab - Veg-Main

channa cooke in traditional Punjabi style

### Estimated Times:

**Main Ingredient :** channa



### Ingredients

200 grams channa  
25 grams channa masala pdr  
1 springs coriander leaves  
1 pinch cumin  
1 tbsp ginger garlic paste  
2 number gr chillies  
1 number lime  
3 tbsp oil  
2 number onion  
1 to taste salt  
2 number tomatoes  
1 pinch turmeric (optional)  
few piece whole garam masala

### Directions

- Soak chole in water overnight or to cook the same day soak them in warm water for atleast 5-6hrs
- Pressure cook chole
- Drain the chole, reserve the liquid
- Chop up onion, tomatoes
- Heat oil in a deep saucepan and add cumin seeds whole garam masala
- When the cumin seeds change color add chopped onion to it and saute till they are brown
- Add the Ginger-garlic paste to it and saute for couple of minutes
- Add all the tomatoes dry powders to it and saute add salt
- Saute the tomatoes till they are soft and mushed up,

- Add the chole to the mixture and mix gently so that chole are properly coated in the mixture
- Add the reserved water depending on the gravy you need, check and adjust the seasoning
- Simmer the stove and cook covered for 5-6 minutes and garnish it with cilantro leaves
- Serve it with bhature, puri or chapatti with sliced onion and lemon wedge by the side
- chole batura is just awesome - make it a point to make it soon

#### Recipe Tips

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cook you channa pretty well as shown in video

#### Serving Ideas

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best with poori and batura can go pretty good with naan or chapati



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