**Kadala Curry**

Prep time: 10 min Cook time: 30 min

**Ingredients:**

**For the Curry:**

* 1 cup black chickpeas (kadala), soaked overnight
* 1 medium onion, finely chopped
* 1 medium tomato, chopped
* 1 green chili, slit
* 1-inch ginger, grated
* 3 cloves garlic, minced
* 1 tsp mustard seeds
* 1 sprig curry leaves
* 1/2 tsp turmeric powder
* 1 tsp red chili powder
* 1 tsp coriander powder
* 1/2 tsp garam masala
* 1 tsp cumin powder
* 1/2 tsp low sodium salt (or to taste)
* 1 tbsp coconut oil
* 2 cups water

**For Coconut Paste:**

* 1/4 cup grated coconut
* 1 tsp fennel seeds
* 1/2 tsp black peppercorns
* 1 small cinnamon stick

**Instructions:**

**Cook the Chickpeas**

1. Drain the soaked chickpeas and pressure cook with 2 cups of water and a pinch of salt for about 20 minutes (or 4-5 whistles).
2. Once done, keep it aside along with the cooking water.

**Prepare the Coconut Paste**

1. Dry roast grated coconut, fennel seeds, black pepper, and cinnamon until golden brown.
2. Blend with a little water to form a smooth paste.

**Cook the Masala**

1. Heat coconut oil in a pan and add mustard seeds. Let them splutter.
2. Add curry leaves, chopped onions, green chili, garlic, and ginger.
3. Sauté until onions turn golden brown.
4. Stir in the chopped tomatoes and cook until soft.
5. Add turmeric, red chili powder, coriander powder, cumin powder, and garam masala. Cook for 2 minutes.

**Combine, Simmer & Serve**

1. Add the cooked chickpeas along with the water.
2. Stir in the coconut paste and simmer for 5-7 minutes until the flavors blend.
3. Adjust salt and consistency as needed.
4. Garnish with fresh coriander leaves.
5. Serve hot with steamed rice, puttu, idiyappam, or chapati.