**Punjabi Kala Chana**

Prep time: 9 hours Cook time: 30 min

**Ingredients:**

* 1 cup kala chana (brown chickpeas), rinsed and soaked overnight
* 3 tbsp oil
* 1 tsp jeera (cumin seeds)
* 1 onion, finely sliced
* 1 tbsp ginger-garlic paste
* 3 tomatoes, pureed
* 1 tsp red chili powder
* 1 tsp low sodium salt (or as required)
* 1 tsp garam masala powder
* 2 tbsp coriander leaves, chopped

**Instructions:**

**Pressure Cook the Kala Chana:**

1. Add soaked kala chana along with the soaking water into a pressure cooker.
2. Add salt and more water if needed (enough to submerge the chana).
3. Pressure cook on medium heat for 8-10 whistles.
4. Let the pressure release naturally.
5. Open the cooker, strain the chickpeas, and reserve the cooking water for later.

**Prepare the Masala:**

1. Heat oil in the same pressure cooker.
2. Add jeera and let it splutter.
3. Add sliced onions and sauté until golden brown.
4. Stir in ginger-garlic paste and cook for 1-2 minutes until fragrant.
5. Add red chili powder, salt, and tomato puree. Cook until the oil separates from the masala.

**Cook the Kala Chana:**

1. Add garam masala and chopped coriander leaves.
2. Mix in the cooked kala chana and stir well.
3. Pour in reserved cooking water (adjust for desired consistency).
4. Close the lid and pressure cook for 2 more whistles.

**Garnish & Serve:**

1. Let the pressure release naturally.
2. Garnish with chopped coriander leaves.
3. Serve hot with jeera rice, roti, or paratha.