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## Chana Masala (Spiced Chickpeas)

*Chana Masala* is a simple chickpea stew with many variations, eaten by a multitude of people across India. This recipe comes from author Suketu Mehta, who wrote about the dish for [our 150th issue](http://www.saveur.com/article/Kitchen/Suketu-Mehtas-Chana-Masala) (<http://www.saveur.com/article/Kitchen/Suketu-Mehtas-Chana-Masala>).

MAKES ABOUT 6 CUPS

### INGREDIENTS

2 tbsp. minced ginger  
3 tsp. garam masala  
2 tsp. ground turmeric  
8 cloves garlic, chopped  
¼ cup canola oil  
2 tsp. coriander seeds  
1 tsp. cumin seeds  
3 green cardamom pods  
2 chiles de arbol, stemmed  
1 stick cinnamon  
2 large yellow onions, chopped  
1 15-oz. can whole peeled tomatoes in juice, crushed  
2 tbsp. Asian tamarind concentrate  
3 15-oz. cans chickpeas  
2 tbsp. fresh lemon juice  
¼ tsp. amchoor (green mango powder, optional)  
Kosher salt, to taste  
Cilantro and hot sauce, to garnish  
Cooked rice, for serving



*Credit: Penny De Los Santos*

### INSTRUCTIONS

Puree ginger, 1 tsp. garam masala, turmeric, garlic, and 3 tbsp. water in a food processor; set paste aside. Heat oil in a 6-qt. saucepan over medium-high heat. Add coriander, cumin, cardamom, chiles, and cinnamon; cook until fragrant, about 1 minute. Add onions; cook until lightly browned, about 8 minutes. Add reserved paste; cook for 3 minutes. Add tomatoes; cook until slightly reduced, about 4 minutes. Add tamarind and chickpeas; boil. Reduce heat to medium-low; cook until liquid is reduced by ¼, about 45

minutes. Add remaining garam masala, juice, amchoor, and salt; garnish with cilantro and hot sauce. Serve with rice.

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**(<http://www.saveur.com/gallery2/150-Classic-Recipes/>)**