

Chole

Ingredients:

1 cup kabuli chana, washed & soaked overnight
2 tomatoes
1 capsicum
1/2 lemon juice
1 tbsp. coriander leaves, chopped finely
1 stalk curry leaves
2 green chillies
1/2 tsp. chole masala
1/2 tsp. garam masala
3-4 pinches cinnamon-clove powder
1 tsp. red chilli powder
1 tsp. coriander seed (dhania) powder
1/4 tsp. turmeric powder
1 tsp. sugar
salt to taste
2 tbsp. oil
1/2 tsp. cumin seeds
3-4 pinches asafoetida
1 tsp. ghee or butter

Method:

1. Pressurecook chana till very soft (refer recipe of [chole bhature](#))
2. Drain, save water, keep aside.
3. Use same water to grind one tomato, 1tbsp. boiled channa, together.
4. Chop one tomato finely, keep aside
5. Chop capsicum into thin strips, keep aside
6. Mix all powders in 1 cup water, add salt.
7. Heat oil in a heavy large pan.
8. Add capsicum, stirfry till tender, drain, keep aside.
9. Add cumin seeds, curry leaves, asafoetida, allow to splutter.
10. Add tomatoes, stir till soft.
11. Add masala water, bring to boil, add ground paste.
12. Simmer till gravy thickens, oil is seperated.
13. Add channa, fried capsicum, green chillies, 1/2 cup chana water.
14. Stir, simmer covered, till gravy thickens again.
15. Garnish with coriander.

16. Serve hot with bhature, roti, bread, etc.

Add capsicum, stirfry till tender, drain, keep aside.

Making time: 30 minutes

Makes: 3-4 servings

Shelflife: 1 day