

Chick Pea Curry

Chhole



- 1 cup chick peas (soaked overnight and boiled or one can cooked chickpeas)
- 2 cups tomatoes - chopped
- 1 tsp grated ginger
- 1 tsp cumin seeds
- 4 pinches asafoetida
- 1 pinch black pepper powder
- 1 pinch cinnamon powder
- Salt to taste
- 2 cups water
- 1 tsp peanut oil
- Coriander leaves
- Fresh coconut - grated

1. Heat oil in the pan, add cumin seeds and ginger. Fry for 30 seconds and then add the tomato.
2. Add black pepper, asafoetida, cinnamon and salt. Cook for 5 minutes.
3. Add water and chick peas. Bring to boil and simmer for 10 minutes.
4. Garnish with coriander leaves and coconut.

Optional: If you want to thicken the curry mash some of the chickpeas.