

# Chana Masala

Recipe by Kavita Thirumalai

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## *Ingredients*

1 onion  
2 cloves of garlic  
1 tbsp. ginger  
2 tomatoes  
½ tsp. turmeric  
1 green chili  
2 cans chickpeas, drained and washed  
1 handful of coriander  
2 tsp. chana masala  
Cilantro (for garnish, optional)  
Lemon wedge (for garnish, optional)

## *Instructions*

Saute the onions with garlic and ginger in a pan. Add tomatoes, turmeric, and green chili and mix. Cook for 5 minutes on low heat, keep covered with a lid.

Add in 2 tbsp., of chickpeas and coriander, and mix well. Add in the rest of the chickpeas and chana masala powder. Adjust the consistency of the gravy by adding water as needed.

Keep covered and cook on low heat for 10 minutes. Add salt. Garnish with a lemon wedge and fresh cilantro (optional). Serve with rice or chapati and enjoy!