

Indian Style Chickpeas

Soak chickpeas overnight, rinse, boil in water until tender. Drain, KEEP THE COOKING LIQUID!

In a frying pan heat the oil, fry onion until golden then add cinnamon and cloves, cook a few seconds.

Add garlic, ginger, chili pepper, ground coriander and cook 5 minutes, stirring.

Add tomatoes, with the liquid and cook until all liquid has evaporated.

Add the chickpeas to the pan, mix well, cook 5 minutes.

Pour the cooking liquid of the chickpeas and simmer for 25 minutes, until all the liquid is gone.

Sprinkle with the garam masala and cilantro.

Can be served hot or cold.


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Ingredients:

- 1 cup of chickpeas
- 2 Tbsp vegetable oil
- 1 onion chopped
- 2 cm cinnamon stick
- 4 cloves
- 2 garlic cloves, squashed
- 2 cm fresh ginger, chopped
- 1 green chili pepper, finely chopped
- 2 tsp ground coriander
- 3/4 cup of chopped tomatoes (from a can)
- 1 tsp garam masala
- 1 Tbsp cilantro, chopped

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