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## Chickpeas and Potato Curry

(Aloo Channa)

Yield: 3-1 cup servings

Time: 20 minutes

Ingredients	Amount	Procedure
Tomatoes	2 medium	In a food processor, puree tomatoes to a coarse paste.
Oil	1-1/2 tbs	Heat the oil on medium heat and add thinly sliced onions. Fry the onion until golden brown. Add ginger and fry for one minute.
Onion (sliced)	1/2 C	
Ginger paste	1 tsp	
Potatoes	2 medium (peeled, parboiled)	Add the potatoes to onion mixture and cook for one minute. Add the chickpeas, salt, coriander powder, cumin seeds, and ground black pepper. Add pureed tomatoes and braise on high heat for 3 minutes. Lower the heat and add water. Cover and gently simmer for 10 minutes or until the paste thickens. Remove from heat. Add lemon juice and Serrano pepper, cover and let stand for 3 minutes. Garnish with chopped cilantro. Serve with Chappati bread.
Chickpeas	1-15.5 oz can(drained)	
Salt	3/4 tsp	
Coriander powder	1/2 tsp	
Cumin seeds	1 tsp	
Black pepper (ground)	1/4 tsp	
Water	1/2 C	
Serrano pepper	1	
Lemon juice	2 tsp	
Cilantro leaves (chopped)	1 tbs	