

Chickpea Curry

Chef Ritesh:

Oil to pressure cooker

Cloves 2, cumin seeds

Onion fry, garlic, Ginger, salt pepper

Turmeric

Curry powder, cook

Add tomatoes diced, Garam massala, green pepper (optional), Chickpeas, chili powder

Add water to cover Chickpeas

Cook in Pressure cooker for 3 whistled or 8 min

Garnish with lemon or lime and cilantro

Chef snehal

Put Chickpeas in Pressure cooker first for 3 whistles. Cook the sauce in separate pot. Then mix and garnish

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