

Chickpea Curry with Potato (Chana Aloo Curry)

Chana Aloo Curry is a delightful and hearty dish that beautifully combines the earthy flavors of chickpeas and tender potatoes in a rich, spiced tomato sauce. This vegetarian curry is not only easy to prepare but also packed with protein and nutrients, making it a satisfying meal for any occasion. Perfectly paired with rice or puri, this comforting dish brings warmth and flavor to your table, inviting you to savor every bite. Whether you're a seasoned cook or a beginner, Chana Aloo Curry is sure to impress with its vibrant colors and aromatic spices.



Ingredients

- ☐ 2 tbsp oil
- ☐ 2 bay leaf
- ☐ 2 tbsp ginger-garlic paste
- ☐ ½ onion, chopped
- ☐ 2 green chilies, slit
- ☐ 1 tbsp garam masala
- ☐ 1 tbsp cumin
- ☐ 1 tbsp coriander powder
- ☐ 1 tsp turmeric powder
- ☐ 1 tsp chili powder
- ☐ 1 tbsp salt
- ☐ ½ can of tomatoes, crushed
- ☐ 1 can of chickpeas, drained and rinsed
- ☐ 2 fried potatoes, diced
- ☐ Fresh coriander leaves for garnish

Directions

- 1 In a pan, heat the oil and add the bay leaf, ginger-garlic paste, and chopped onion. Sauté until the onion softens.
- 2 Add the slit green chilies and stir in the garam masala, cumin, coriander powder, turmeric powder, and chili powder. Mix well to combine the spices.
- 3 Season with salt and add the tomatoes. Stir to incorporate.
- 4 Pour in some water, then add the chickpeas and potatoes. Allow the mixture to cook for a few minutes.
- 5 Garnish with fresh coriander leaves before serving.
- 6 Enjoy your delicious Chana Aloo Curry with some fluffy puris!





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