

Chikkar Choley: A Spicy Pakistani Chickpea Curry



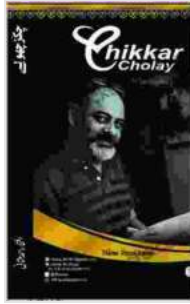
Chikkar Choley (English Version)

★★★★★ 5 out of 5

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Chikkar Cholay is a spicy Pakistani chickpea curry that is easy to make and packed with flavor. This dish is perfect for a weeknight meal or a special occasion. The chickpeas are cooked in a flavorful tomato-based sauce with a variety of spices, including cumin, coriander, and turmeric. The result is a dish that is both hearty and satisfying.

Ingredients

- 1 cup dried chickpeas, sorted and rinsed
- 2 tablespoons vegetable oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon ginger-garlic paste
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon ground turmeric
- 1 teaspoon red chili powder

- 1 teaspoon garam masala
- 1 (15-ounce) can tomato puree
- 1 cup water
- Salt to taste

Instructions

1. In a large bowl, combine the chickpeas with enough water to cover them. Let them soak overnight.
2. Drain the chickpeas and rinse them well.
3. In a large pot or Dutch oven over medium heat, heat the oil. Add the onion and cook until softened, about 5 minutes.
4. Add the garlic and ginger-garlic paste and cook for 1 minute more.
5. Add the cumin, coriander, turmeric, red chili powder, and garam masala and cook for 1 minute more.
6. Add the tomato puree and water and bring to a boil. Reduce heat to low and simmer for 15 minutes.
7. Add the chickpeas and salt to taste. Simmer for 30 minutes, or until the chickpeas are tender.
8. Serve hot with rice or naan bread.

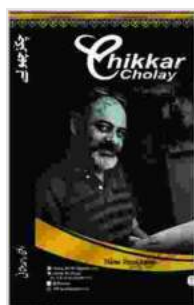
Tips

- If you don't have time to soak the chickpeas overnight, you can cook them in a pressure cooker. Just be sure to follow the manufacturer's instructions.

- For a spicier curry, add more red chili powder to taste.
- You can also add other vegetables to this curry, such as potatoes, carrots, or peas.

Enjoy!

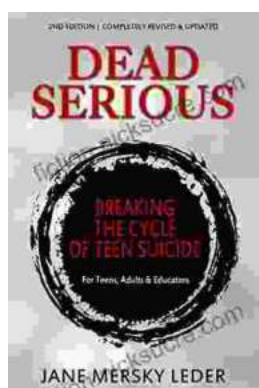
Chikkar Cholay is a delicious and easy-to-make dish that is sure to please everyone at the table. So next time you're looking for a flavorful and satisfying meal, give this recipe a try.



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