



Ingredients for Chole Masala

Ingredients for Pre-preparation

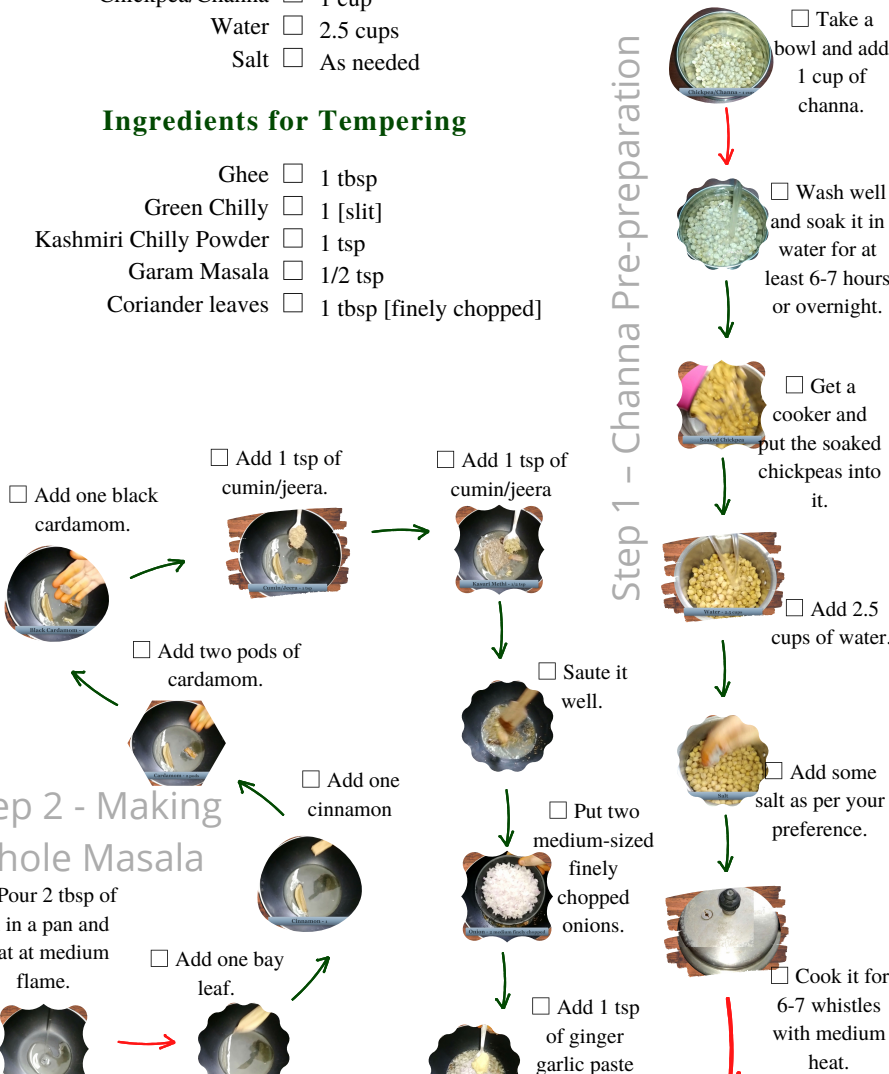
- Chickpea/Channa ☐ 1 cup
- Water ☐ 2.5 cups
- Salt ☐ As needed

Ingredients for Tempering

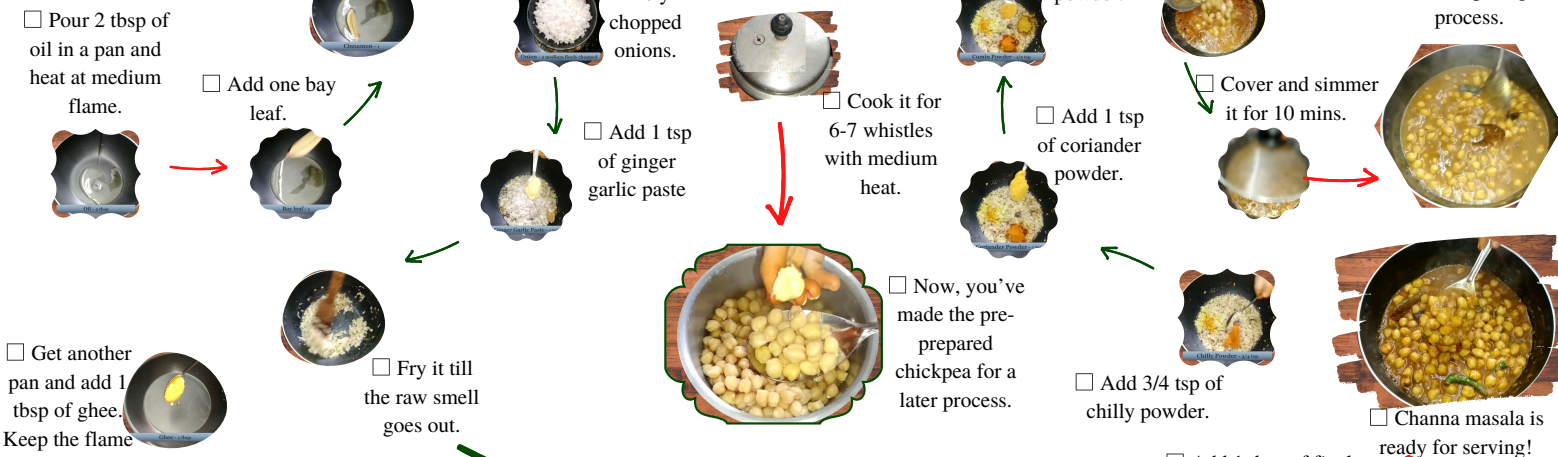
- Ghee ☐ 1 tbsp
- Green Chilly ☐ 1 [slit]
- Kashmiri Chilly Powder ☐ 1 tsp
- Garam Masala ☐ 1/2 tsp
- Coriander leaves ☐ 1 tbsp [finely chopped]

- Oil ☐ 2 tbsp
- Bay leaf ☐ 1
- Cinnamon ☐ 1
- Cardamom ☐ 2 pods
- Black Cardamom ☐ 1
- Cumin/Jeera ☐ 1 tsp
- Kasuri Methi ☐ 1/2 tsp
- Onion ☐ 2 medium [finely chopped]
- Ginger Garlic Paste ☐ 1 tsp
- Turmeric Powder ☐ 1/4 tsp
- Chilly Powder ☐ 3/4 tsp
- Coriander Powder ☐ 1 tsp
- Cumin Powder ☐ 1/2 tsp
- Garam Masala ☐ 1/2 tsp
- Dry Mango Powder/Amchur ☐ 1 tsp
- Salt ☐ As needed
- Tomatoes as paste ☐ 3 [Tomato Puree]

Step 1 - Channa Pre-preparation



Step 2 - Making Chole Masala



Step 3 - Tempering

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