

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Tablespoon	Cooking Oil	
1/2	Teaspoon	Tamarind Pulp	11
500	Grams	Chana, whole (Kabuli Chana)	
1	Medium	Onion	Finely Chopped
1	Teaspoon	Garlic (Lason, Losun)	Minced
1	Teaspoon	Ginger (Adhrak)	Minced
1	Medium	Tomatoes	Chopped
1	Teaspoon	Jeera Powder	
1	Teaspoon	Coriander Powder	
1	Teaspoon	Chilly Powder, Red	
f1	Teaspoon	Garam-Masala	
A	Few	Coriander Leaves (Kothmeer)	

Method

Put the tamarind pulp in some hot water.

Heat the oil and fry onions, add garlic and ginger and fry for 2 minutes.
Put the garam masala and cook for a minute.

Put tomatoes, and continue frying.

Put cumin, coriander and chili powders, and season with salt.
Fry for another 5 minutes. Add Kabuli Chana, previously boiled, and, cook for a few minutes.
Add ½ cup of water and the tamarind pulp and allow it to boil.

Garnish with coriander leaves.