

Chickpea Curry

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Ingredients:

1 cup of cooked chickpeas.
2 large onions.
2 dried red chilies.
¼ cup of ginger.
3 garlic cloves.
½ teaspoon of mustard powder.
1 teaspoon of cumin.
½ teaspoon of turmeric.
¼ teaspoon of cinnamon.
2 tablespoons of vegetable oil.
Salt, to taste.

Directions:

Peel and cut the onion.

Cut the ginger into small pieces.

Put these ingredients, along with garlic cloves, mustard powder, and cumin powder in a blender; blend into a paste.

Over a medium heat add oil to a pan.

Sauté the condiments.

Once the spices become thick, stir and cook for 5 minutes.

Add the cooked chickpeas.

Turn over contents of pan.

Add 2 tablespoons of water and salt.

Add the cinnamon powder and turmeric powder.

Stir the pan.

Cook for 8-10 minutes.

Serve hot.