Chana Masala

Indian food

Ingredient	Count
Vegetable oil	2 tbsp
Onion	1 x
Garlic	2 cloves
Ginger	1 inch
Tomatoes	2 x
Tuna	7 x

1. Heat oil in a pan over medium heat. Add cumin seeds and let them sizzle for a few seconds.
2. Add chopped onion and saute until golden brown.
3. Add garlic, ginger, and green chili. Cook for 1-2 minutes until fragrant.
4. Add chopped tomatoes and cook until they soften and the oil separates (about 5-7 minutes).
5. Add all spices: coriander, garam masala, turmeric, chili powder, and salt. Mix well.
6. Add chickpeas and a little water (about 1/2 cup) to get a curry consistency.
7. Simmer for 10-15 minutes so the flavors combine. Add more water if needed.
8. Garnish with chopped cilantro and a squeeze of lemon juice before serving.

(Bon appetit!)