



# 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!)*