



Chole Recipe

Ingredients

- Sachet MAGGI MASALA-AE-MAGIC Shahi Masala
- 1/2 1/2 Cups Black Chana (Black Chickpeas) (Soaked for 4-5 hrs)
- Cups Water
- Tablespoons Oil
- Teaspoon Ginger-Garlic Paste
- Onion
- Tomato (Medium, Chopped)
- Green Chillies (Slit)
- 1/2 1/2 Pinch Salt (To Taste)
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Soak 1.5 Cup kabuli chana overnight and pressure cook with 3 cups of water for 15 min on low flame after 1st whistle.
2. While the chana is cooking, heat 3 Tbsp oil in a kadhai, add 1 Tsp ginger garlic paste, 2 chopped onions and cook till they turn golden brown. Next, add 2 chopped tomatoes, 4 green chillies and cook till the mixture is soft and mushy.
3. Add 1 sachet MAGGI Shahi Masala and boiled kabuli chana. Mix well, add 1- 2 cups water as per desired consistency and simmer for 5 minutes. Adjust salt to taste.
4. Garnish with 2 Tbsp fresh coriander leaves and serve hot. Chole Masala has become a culinary heritage, loved and savoured across India and beyond. Today, it stands as a testament to the enduring power of flavours that transcend borders and time, inviting you to recreate a piece of history in your own kitchen. So, let's make this delicious Chole Recipe and relish the rich tapestry of tastes that echo through centuries.

Nutrition

Carbohydrates	15.14 g
Energy	186.14 kcal
Fats	12.4 g
Protein	4.39 g

53 Minutes

4 Servings