



Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 1.5 Cups Chickpeas (Kabuli Chana)
- 5 Cups Water
- 2 Tablespoons Oil
- 2 Onion (Chopped)
- 1 Teaspoon Ginger-Garlic Paste
- 2 Tomato (Chopped)
- 1.5 Tablespoons Coriander Seeds
- 1.5 Teaspoons Cumin Seeds
- 1.5 Teaspoons Red Chilli Powder
- 0.25 Teaspoon Turmeric Powder
- 100 gms Paneer (Grated)
- 3 Tablespoons Coriander Leaves (Chopped)
- 2 Green Chillies (Slit)

Zubereitung

1. Soak Kabuli Chana in water overnight. Prepare ingredients as mentioned in the list.
2. Pressure cook the chana with 3 cups in a pressure cooker for 15 mins after the first whistle. Grind together coriander seeds, cumin seeds, red chilli powder and turmeric powder with 1 tablespoon of cooked chana into a fine paste.
3. In a Karahi, heat oil and sauté chopped onions till they turn golden brown. Now add the paste made in step 2 along with tomatoes and sauté till the tomatoes soften.
4. Add the remaining boiled chana, remaining 2 cups of water, MAGGI Masala ae Magic and salt. Mix well and simmer for 5 minutes.
5. Garnish with paneer cubes, coriander leaves and green chillies. Serve hot.

Nährwerte an

Carbohydrates	19.1 g
Energy	222.74 kcal
Fats	11.55 g
Protein	9.32 g

🕒 53 Minutes

⊕ 4 Servings