



Paneer Chole Masala Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- 1/2 1/2 Cups Black Chana (Black Chickpeas) (Soaked for 4-5 hrs)
- Cups Water
- Tablespoons Oil
- Onion
- Teaspoon Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- 1/2 1/2 Tablespoons Coriander Seeds
- 1/2 1/2 Teaspoons Cumin Seeds
- 1/2 1/2 Teaspoons Red Chilli Powder
- 1/4 1/4 Teaspoon Turmeric Powder
- gms Paneer
- Tablespoons Coriander Leaves (Chopped)
- Green Chillies (Slit)

Instruction

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.

Nutrition

Carbohydrates	16.11 g
Energy	233.27 kcal
Fats	15.11 g
Protein	9.55 g

53 Minutes

4 Servings