

Easy Chole Masala Recipe / How to make Chole Bhatura



Chole Masala

Chole Masala (Channa Masala) is a delicious and popular curry from Punjab. In India, it is often eaten with [Bhatura](#) and it is popularly called chole-bhatura. In this easy chole masala recipe (punjabi style), chickpeas are simmered with the mixture of onion, tomato, ginger garlic paste and spices. The great thing about this chole masala dish is spices we add make the curry fragrant and tasty. This chickpeas curry is without coconut can be served for [bhatura](#) or [roti](#) or rice.

Ingredients for Easy Chole Masala Recipe

Preparation Time: 8 hrs Cooking Time : 40 mins Serves : 5

To Pressure Cook

- 2 Cups of Chole (Chick Peas)
- Water as needed
- 1 Tsp of Oil
- Salt to taste

Spice Mix for Chole Masala

- 10 Black Pepper
- 2 Cloves
- 2 Black Cardamom
- 1 Medium size Cinnamon
- 1 Bay Leaf
- 1.5 Tsp of Cumin
- 1.5 Tsp of Fennel Seeds
- 2 Tsp of Coriander Powder
- 2 Red Chillies

To Make Gravy

- 3 Onion, Finely Chopped
- 5 Garlic Cloves + 1/2 Inch Ginger, Crushed to paste using mortar and pestle
- 1 Green Chilly, Slit it
- 4 Tomatoes
- 1/4 Tsp of Turmeric Powder
- 1/4 Tsp of Garam Maslaa
- 1/2 Tsp for Red Chilly Powder
- salt to taste
- 1 Tsp Lemon Juice or Pinch of Amchur Powder
- Cilantro for garnishing

Method for Easy Chole Masala Recipe

- Soak the chickpeas in water for overnight or 6-8 hrs. After that, rinse the chickpeas in a running tap water.
- In a pressure cooker, add chickpeas, required water, salt and oil, cook it for 15 whistles.
- Heat a pan, add all the spices listed under spice mix, roast it in a medium low flame, until they turn light brown and fragrant. After it cool down, grind in a dry grinder / mixie and keep it aside.
- Heat the same pan with oil, when it is hot, add onion, fry until it turns golden brown. Next, add ginger garlic paste, fry until raw smell vanishes.
- Then add the green chilly, turmeric powder, red chilly powder, garam masala and spice mix powder, fry well.
- Add tomatoes, saute them until it turns mushy.
- Then add cooked chole (chickpeas), stir well with masala.
- Add stock water in which chickpeas was cooked and add salt, mix well. Cover the pan with a lid and cook it in a low flame for 20 mins until the gravy turns thick. Finally mash some of the chickpeas, so that the consistency turns little thick but not thin. Turn off the stove.
- Finally add lemon juice, mix well. Garnish the chole masala with chopped corinader leaves.
- Serve this chickpeas curry with [bhatura](#).

Tips

- To save time, use canned chickpeas instead of dried ones.
- Adjust the amount of spicyness according to your taste.
- You can also use tomato paste in place of fresh tomatoes.



Chole Masala

Tags: [channa masala](#), [chole masala](#), [chole masala recipe](#), [chickpeas curry](#), [easy chole masala recipe](#), [bhatura chole masala recipe](#), [channa masala recipe](#), [punjabi chole masala](#), [prepare chole masala](#), [how to make chole masala](#), [north indian channa masala](#), [restaurant style chole masala](#), [side dish for naan and bhatura](#),

KERALA KADALA CURRY RECIPE FOR PUTTU



Kerala Kadala Curry Recipe for puttu is a coconut based gravy where the main ingredient is chickpeas. [Kerala puttu](#) and kadala Curry is a classic breakfast dish in kerala households. Kadala curry goes well not only with puttu, but chickpeas gravy goes well with appam, idiyappam, dosa, poori and chapathi. I got this authentic kadalai curry recipe from my neighbour aunty, she is from kerala. My mom makes puttu often, but we

don't eat it with kadala curry. We just eat it with sugar, ghee and banana. I always wanted to try this classic combo, so this time I followed neighbor aunty kadala curry recipe for [puttu](#), it came out so good and everyone liked it at home. So try this kerala kadala curry recipe for [puttu](#). Kadala curry is very comforting and a classic kerala vegetarian recipe.

Other Chickpeas Recipes : [Chickpeas and spinach salad](#), [Black chickpeas curry for roomali roti](#), [chickpeas \(channa\) pulao](#), [sundal kuzhambu \(chickpeas curry south Indian style\)](#)

How to make kerala style kadala curry recipe for puttu, appam and idiyappam



Puttu with kadala curry

Preparation Time : 30 mins +soaking time Cooking Time : 30 mins Serves : 4

Ingredients for Kerala Kadala Curry Recipe for puttu

- 1.5 Cups of Black Chickpeas / Kondakadalai / Kala Chana
- 1 Tsp of Coconut Oil / any vegetable oil
- Required Water
- Salt as needed

Spice Powder – To Roast and Grind

- 2 Tsp of Coconut Oil
- 1.5 Tbsp of Coriander Seeds
- 6 Small Onions
- 1/2 Tsp of Fennel Seeds
- 2 Cloves
- 2 Cardamom
- 1 Cinnamon
- 1 Star Anise
- 3/4 Cup of Grated Coconut

To Temper

- 2 Tsp of Coconut Oil
- 1 Tsp of Mustard Seeds
- 1 Red Chilly
- Few Curry Leaves

Other Ingredients

- 3 Medium Size Onion, Chopped
- 1 Tsp of Ginger Garlic Paste
- 2 Green Chillies, Slitted
- 1/2 Tsp of Turmeric Powder
- 1/4 Tsp of Red Chilly Powder

Method for kadala curry recipe for puttu

To Pressure Cook

- Soak the black chickpeas for overnight and In a cooker, add black chickpeas, required water, oil and salt. Cook it for 5 whistles, simmer it and cook it for 20 mins. Turn off the stove. Keep it aside.

To Roast and Grind

- Heat a pan with oil, add coriander seeds, small onions, fennel seeds, cloves, cardamom, cinnamon, star anise and coconut. Fry it for few mins and turn off the stove. Let it cool down and grind it to a smooth paste.

For the seasoning

- Heat a pan with coconut oil, temper it with mustard seeds, red chilly and curry leaves. After it splutters, add chopped onion, fry it for few mins until it turns golden brown. Add ginger garlic paste, fry it until raw smell vanishes. Add green chillies, fry it for secs. Add the spice powder, fry it for few secs and finally add cooked chickpeas, little water, simmer it and cook it for 15-20 mins and turn if off. Garnish it with coriander leaves.
- Serve kerala kadala curry with puttu.

Tips

- Don't burn the spices while roasting.
- Instead of using whole spices in this curry, you can even use garam masala.
- Adjust the amount of spicy taste by increasing or decreasing the no of green chillies.
- You can add coconut milk to enhance the flavor of the curry.

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Kadala Curry Recipe



Tags : [kadala curry](#), [kadala curry recipe](#), [kerala kadala curry](#), [how to make kerala kadalai curry recipe](#), [prepare kadalai curry recipe](#), [kerala style kadala curry recipe](#), [puttu kadalai curry recipe](#), [how to make kadala curry for puttu](#), [side dish for puttu](#), [side dish for appam](#), [easy kadala curry recipe](#), [how to](#)

[make kadalai curry recipe](#), [kerala vegetarian recipe](#).

[Vendhaya Kuzhambu Recipe – South Indian kuzhambu](#)

Vendhaya Kuzhambu Recipe also called Venthaya kulambu / Fenugreek Seeds Gravy / Methi seeds Curry is a traditional and authentic south Indian kuzhambu recipe prepared with fenugreek seeds. This is my mom's signature kuzhambu recipe and it looks tempting and heavenly in taste with hot steamed rice and ghee. This vendhaya kuzhambu has lot of medicinal properties, good for diabetic patients as it controls the blood sugar level in blood.

To make vendhaya Kuzhambu Recipe – This is very similar to [puli kulambu](#) preparation, except the addition of roasted fenugreek seeds. Make sure to add lot of small onions and garlic, that makes the vendhaya kuzhambu more tasty and lip smacking

This simply delicious vendhaya kuzhambu goes well with hot steamed rice, papad and [keerai kootu..](#)



How to Make Vendhaya Kuzhambu Recipe

Preparation Time : 15 mins

Cooking Time : 20 Mins **Serves :**
4

Ingredients For Vendhaya Kuzhambu Recipe

- 2 Tsp of Fenugreek Seeds (Roast and grind)
- 2 Handful of Small Onions(Shallots)
- 12 Garlic Cloves
- 2 Medium Size Tomatoes
- Gooseberry Size of Tamarind

- 2 Tsp of [Sambar Powder](#)
- Salt as required

To Temper

- 1 Tbsp of Gingelly Oil
- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Handful of Curry Leaves
- 1/4 Tsp of Asafoetida (Hing)
- 1 Red Chilly

Method

- Heat a pan, dry roast the fenugreek till it changes brown colour and aroma comes. (Don't burn the fenugreek). Let it cool down and grind it to a powder.
- Soak the tamarind in hot water for 15 mins.
- Heat a pan with oil, when it is hot, add all the ingredients listed under " To Temper ".
- Add onion, garlic, saute them until it changes colour and soft. Add tomato, fry them until it turns soft and mushy.
- Add [sambhar powder](#), stir for a min, add tamarind water, cook it for 10 mins with occasional stirring and wait until it reaches thick consistency.
- Add powdered fenugreek, cook it for another 5-10 mins. Finally, add a pinch of jaggery and turn off the flame.
- Hot, tempting vendhaya kuzhambu is ready to serve with rice and [keerai kootu](#)

Tips

- Shallots can be replaced by big onions.
- Jaggery is added to reduce the bitter taste of fenugreek.

- You can add grated coconut to this kuzhambu.
- Gingelly oil adds a nice taste to this gravy.
- Do not burn the fenugreek seeds while roasting.
- If you don't have sambar powder, instead add 2 tsp of coriander powder, 1 tsp of red chilly powder and 1/2 tsp of turmeric powder.



Fenugreek Seed Gravy

Tags : [kuzhambu Recipe](#), [Vendhaya kuzhambu](#), [venthaya kuzhambu recipe](#), [vendhaya kuzhambu recipe](#), [how to make vendhaya kuzhambu](#), [how to prepare venthaya kulambu](#), [how to make fenugreek seeds gravy](#), [methi seeds curry](#), [south Indian kuzhambu recipe](#), [tamilnadu kulambu recipes](#).