Easy Chole Masala Recipe / How to make Chole Bhatura



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.



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,

Pudhina Thogayal / Mint Chutney



Pudhina Thogayal (Mint Chutney Recipe without coconut) is a tasty and flavourful chutney that goes well with hot idly or dosa or even chapathi. This mint chutney has no coconut, no onion and no tomato in it. This pudhina chutney is without seasoning, so you can spread it in bread to make sandwiches. To make pudhina thogayal recipe, you need mint leaves. Other ingredients are garlic and ginger which adds a different twist, tamarind adds little tangy taste which

compliments well with mint chutney. Addition of urad dal and bengal gram gives thickness to this chutney. Serve this easy pudhina thogayal (Mint Chutney) for idly or dosa or pongal or chapathi or in bread sandwiches.

Ingredients for Mint Chutney

- 3 Cups of Mint Leaves
- 3 Tsp of Urad Dal
- 3 Tsp of Chana Dal
- 3 Red Chillies
- Small Tamarind Ball (Grape Size)
- 4 Garlic Cloves
- 1/2 Inch Ginger
- Few Curry Leaves
- Salt to taste
- Oil as needed

Method For Pudhina Thogayal

- Heat a pan with oil, add red chillies, urad dal, channa dal, saute this for few mins, until it changes to light brown color. Transfer this to a plate.
- Heat the same pan with oil, add garlic, ginger, saute this for mins, add tamarind, curry leaves and mint leaves, saute this until it shrinks in size. Transfer this to a same plate. Let it cool down for few mins.
- Grind everything to a little coarse paste along with little salt and water. Transfer it to a serving bowl.
- Serve this chutney for hot idly or dosa or even you use it for sandwiches.

Tips

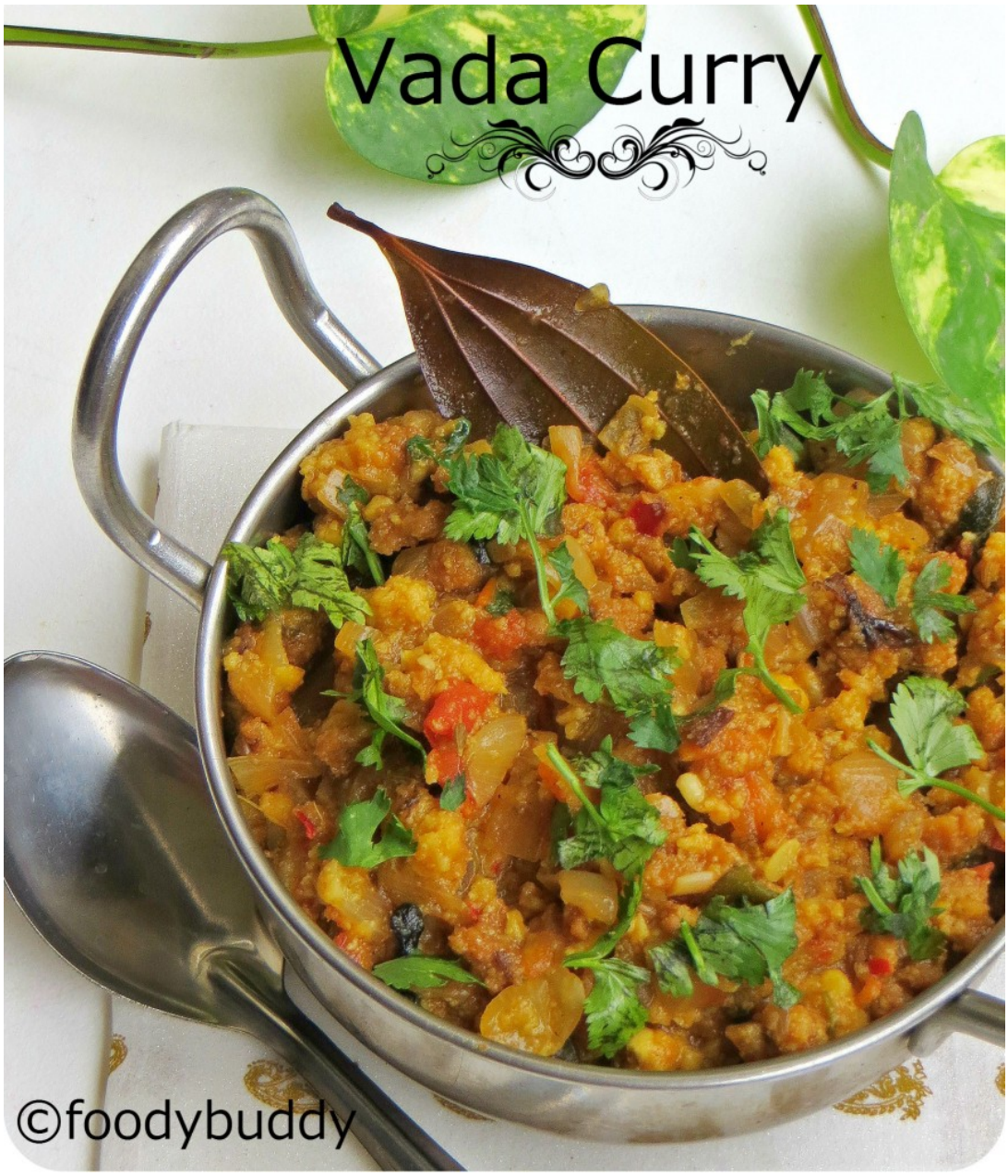
- You can add coconut while sautéing, but differs in taste.
- For spicy taste, I used red chillies, you can use

green chillies instead.
- Adding tamarind adds tangy taste, that compliments well with mint chutney.

Tags :mint chutney, mint chutney recipe, pudhina chutney, pudhina chutney recipe, pudhina thogayal, how to make pudhina thogayal, make mint chutney, prepare pudhina thogayal, thogayal recipes, south indian mint chutney, chutney varieties, side dish chutney for idly dosa, chutney without coconut., make pudhina chutney

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Vada Curry Recipe using leftover Masala vadai



Vada curry recipe using leftover masala vadai is a popular south Indian curry. Vada curry served as side dish for idly, dosa, idiyappam, poori, appam or chapathi. I have also tried with pongal, it was yummy. This vada kari is a famous breakfast menu in hotel and it goes well with set dosa.

To **make vada curry recipe**, You have to make fresh masala vadai first, then crush it and finally mix it with tomato based gravy. But instant I used leftover masala vadai to make this vada curry recipe.

Try this delicious vada curry recipe using leftover masala vadai for dosa and idly.

Ingredients for Vada Curry Recipe using leftover Masala vadai

- 4-6 Leftover Masala Vada
- 2 Tsp of Oil
- 2 Cloves
- 1 Cinnamon
- 1 Bay leaf
- 1/2 Tsp of Fennel Seeds (Sombhu)
- Few Curry Leaves
- 2 Handful of Small Onion
- 1 Tsp of Ginger Garlic Paste
- 2 Big Tomatoes, Finely Chopped
- 2 Tsp of Sambar Powder
- Water and salt as required

Method for Vada Curry Recipe using leftover Masala vadai

- In a bowl, crush the masala vadai with hand.
- Heat a pan with oil, when it is hot, add clove, cinnamon, bay leaf, fennel seeds and curry leaves, fry it for few secs.
- Add small onion, fry it until it turns golden brown colour.
- Add ginger garlic paste, fry it until raw smell vanishes.
- Add tomatoes, fry until it turns mushy.
- Add sambar powder, fry it for secs, add water and salt, let it boil for few mins and wait until gravy turns thickens.
- Now add crushed masala vada, mix well with masala. Finally garnish it with coriander leaves.

Tips

- You can make vada curry either with fresh masala vadai or leftover masala vadai.
- For tangy taste, use tomato puree in place of tomatoes.
- If you don’t have sambar powder, add 2 tsp of coriander powder, 1 tsp of red chilly powder and1/2 tsp of turmeric powder.
- You can also use big onion in place of small onion.



Tags : vadakari , vadakari recipe, vada curry recipe, vada curry, how to make vada curry recipe, how to make vadakari, prepare vadakari recipe, prepare vada curry recipe, vada curry recipe side dish for idly dosa, vada curry recipe with leftover masala vadai. vada curry gravy in tamil, masala vada curry, masala vadai kuzhambu. vada curry hotel style, restaurant style vada curry, saravanna bhavan style vada curry.