

Curry Chickpea Masala

1. 2 cans drained Goya chickpea (496g) keep liquid, **rinse**
2. 4 T water
3. 1 T curry powder
4. 1 t ground coriander
5. 1 teaspoon red chili powder or paprika.
6. 4 T oil
7. 1 t cumin seeds
8. 1 large/228 gm onion, chopped
9. Pinch of salt
10. 3 t ginger garlic paste
11. 1 large/ 2 medium/200gm chopped ripe red tomato
12. Pinch of salt
13. 1/2 t garam masala powder
14. Chickpeas
15. Pinch of salt
16. 1 t sugar
17. 1/2 a cup of chickpea liquid
18. 1 cup of coconut milk
19. 3 green chilies (optional)
20. Add more coconut milk if desired
21. Cilantro
22. Naan bread

Make **spice paste** with water with the 3 spices, add together with 4 T water.

Cook cumin in oil, onions, pinch of pink salt, until golden brown for **about 10 minutes**, add ginger and garlic, add spice paste.

Add chopped tomatoes and a pinch of pink salt until well cooked.

Add garam masala, chickpeas, salt and sugar on high heat to fully combine to peas, add water, coconut milk, green chilis and put on green chilis for **10 minutes**. Sprinkle with cilantro