



## Chick Pea Curry (Punjabi Chole)

Difficulty  
Easy-Intermediate



### Ingredients

- 2 tbsp. Patak's Tikka Paste
- 1 tsp. vegetable oil
- 1 can (540 ml) chick peas, drained
- 1 medium onion, chopped
- 1 medium tomato, chopped
- 1 tbsp. fresh cilantro, chopped
- 1 tsp fresh mint, chopped
- 1 green chilli pepper, cut lengthwise in half
- 1/2 tsp. sugar

### Instructions

1. Heat vegetable oil in a frying pan over medium high heat. Fry the onions for 5 - 6 minutes, until soft. Add the Patak's Tikka Paste and the chopped tomatoes, reduce heat to medium, and cook for another 5 - 8 minutes. Add the green chilli pepper and chick peas. Cook for another 2 minutes. Stir in the sugar, chopped mint and fresh cilantro.
2. Serve with warm naan bread or chapattis.

