

## VIJI'S CHOLE MADNESS (Vijaya Nyayapathi)



### Ingredients:

Kabuli Channa – 2 cups	2 Tea bags
1 large Onion	1 cup Tomato Puree
2 tbsp Ginger/Garlic Paste	1 tsp Haldi
8 Green Chilies	2 tbsp Red Chili Pwd
2 tbsp Channa Masala	1 tbsp Dhanya Pwd
1 tbsp Zeera Pwd	3 tbsp oil
2 tbsp Sesame Pwd	1 Lemon
1 bunch of Coriander leaves	1 Tomato
2 Bay leaves	

### Method:

Soak Kabuli Channa in water overnight.

Add tea bags and bay leaves to the soaked channa and pressure cook until the channa is nice and soft. The tea bags give the channa a nice dark color.

In a deep pan, heat oil. Add onions and fry till translucent. Add the ginger/garlic paste. Then add the tomato puree. Cook till the tomatoes lose their raw smell. Add 3 chopped green chilies. Then add haldi, red chili pwd, dhanya pwd, zeera pwd and channa masala. Allow the channa to cook in the spices until the oil separates.

For the event I created 3 versions of the Channa Curry. I divided it into 3 portions.

- 1<sup>st</sup> Portion: Served the Channa as it is.
- 2<sup>nd</sup> Portion: Roughly mashed up the channa into a Salsa consistency.
- 3<sup>rd</sup> Portion: Ground the Channa in a blender with 1 green chilli and sesame pwd to a humus consistency.

Garnished all the 3 portions with finely chopped coriander leaves, onion, tomato, green chilies and sliced lemon pieces.