

Easy Chickpea Curry (India/USA)

I make this spicy, north India-style curry – a modern version of the chickpeas I ate in the streets of Delhi – very frequently, as it cooks both easily and quickly. I use canned chickpeas and, although it looks like a long list of seasonings, they actually all grind together in one go in the blender. –Madhur Jaffrey (From Curries to Kebabs: Recipes from the Indian Spice Trail)

Serves 4 to 6

2 cups drained weight canned chickpeas (about 1 pound 3 ounces canned weight)
2 smallish tomatoes (about 8 ounces), chopped
2-inch piece of ginger, peeled and chopped
4 cloves garlic, chopped
3 to 6 fresh hot green chilies, chopped
1 cup cilantro tops, chopped
1 tablespoon ground coriander
2 teaspoons ground cumin
½ teaspoon ground turmeric
½ teaspoon cayenne pepper
1 ¼ teaspoon salt
3 tablespoons corn, peanut, or olive oil
1 medium stick of cinnamon
5 whole cardamom pods
2 bay leaves
1 cup finely chopped onion
2 medium potatoes (about 9 ounces), peeled and cut into ¾-inch dice

Leave the chickpeas to drain in a colander.

Put the tomatoes, ginger, garlic, chilies, cilantro, coriander, cumin, turmeric, cayenne pepper, 1 teaspoon of the salt, and 5 to 6 tablespoons of water in a blender and blend until smooth, pushing down with a rubber spatula when necessary.

Pour the oil into a wide, lidded, medium pan and set over medium-high heat. When the oil is hot, put in the cinnamon, cardamom, and bay leaves. Ten seconds later, add the onion and potatoes. Stir and fry for 6 minutes, or until the onion is lightly browned. Add the paste from the blender. Stir for a minute. Cover, reduce the heat to medium-low, and cook for 6 to 7 minutes, lifting the lid now and then to stir. Add the chickpeas, the remaining ¼ teaspoon of salt, and 1 cup water. Stir and bring to a simmer. Cover, and cook gently on a low heat for 20 minutes, stirring occasionally.