Saag Chole

Saag Chole is a vegan version of the popular Indian dish "Saag Paneer," in which paneer (Indian cheese) is replaced with chickpeas, which are cooked a thick paste made from puréed spinach and seasoned with ginger, garlic and Indian spices.

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Included in your kit

Ginger & Garlic Mix

Chickpeas

Dry Masala

Tomato & Onion Paste

Spinach Puree

Cilantro

Chili Paste (Optional)

From your kitchen

Pan w/ Lid

Spatula

Measuring Cup

Ingredients: Spinach, Chickpeas, Onions, Tomatoes, Tomato Puree, Cream, Canola Oil, Cilantro, Garlic, Ginger, Coriander (ground), Cumin (seeds), Salt, Garam Masala, Kashmiri Chili, Turmeric Powder, Cardamom (Green), Cinnamon (ground), Cloves, Coriander (seeds), Star Anise, Bay Leaves, Cardamom (Black), Mace, Peppercorn (Black), Peppercorn (White), Rose Petals.
Allergens:

Saag Chole

Instructions

1

Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).
Optional: Add chili paste to desired spice level.

2

Increase flame to medium heat. Add chickpeas from #2 and gently stir for 1-2 min. Add dry masala from #3 and stir until the chickpeas are evenly coated in the masala

3

Add tomato & onion paste from #4 and cook for around 2 min, until the oil begins to separate from the mixture.

4

Add ¾ cup of water and stir for 1 min. Cover pan with lid and let cook for 2-3 min, letting the gravy boil and thicken. Stir occasionally.

5

Add spinach puree from #5 and stir for 2-3 minutes. Cover with lid and let cook for 4-5 min, to desired consistency.

6

Uncover the pan and reduce spinach gravy further, if desired. Add cilantro from #6 for garnish and serve.