



Chana Wagharria

CHICKPEAS AND EGGPLANT
IN A SPICY SAUCE

TIME
20–25 minutes

YIELD
4 servings

GLUTEN-FREE
& VEGETARIAN

Noorbanu made this for our lunch when we were doing the photo shoot for the book and it has become a “go-to” recipe for our busy photographer Pauli-Ann Carriere ever since.

1 Tablespoon	olive oil
5–6	curry leaves
½ teaspoon	mustard seeds
1 cup	canned crushed tomatoes
1	Chinese eggplant (10–12 inches long), cut into bite-size cubes
½ teaspoon	salt
½ cup	water
1½ teaspoons	ground cumin
¼ teaspoon	turmeric
1 teaspoon	ground coriander
½ teaspoon	sugar
½ teaspoon	Indian chilli powder
1	(19 ounce/540 mL) can chickpeas
1 Tablespoon OR 1 Tablespoon	Ambli Ni Chutney (page 104) lemon juice
1 Tablespoon	finely cut coriander leaves

- Heat the olive oil in a saucepan on medium heat and add the curry leaves and mustard seeds. Cook covered until the seeds pop—about 1 minute.
- Stir in the tomato, eggplant and salt and cook on medium-low heat—adding a little water if necessary—until eggplant is almost cooked, about 10 minutes.
- Stir in the cumin, turmeric, coriander, sugar and chilli powder and cook for 4 to 5 minutes more or until the eggplant cubes are cooked and tender when pierced with a fork.
- Stir in the chickpeas, Ambli Ni Chutney OR lemon juice and simmer for another 5 minutes. The gravy should just cover the chickpeas and eggplant.
TIP: If you really like an authentic *Wagharria*, add about 4 Tablespoons of oil and simmer for a few more minutes. It will be richly satisfying.
- Stir in the coriander leaves just before serving.
- Enjoy hot with Jardo (page 252) or Biryani (page 246).