



Indian Butter Chickpeas

SERVINGS SERVES 4 TO 6

1 Melt 2 tablespoons butter in a large saucepan over medium heat. Add the onion, garlic, ginger, and serrano and cook, stirring frequently, until the mixture is softened and the onion begins to brown, 8 to 10 minutes. Add the garam masala, coriander, cumin, and pepper and cook, stirring frequently, until fragrant, about 3 minutes. Add the water and tomato paste and whisk until no lumps of tomato paste remain. Add the cashews, sugar, and salt and bring to a boil. Reduce the heat to low, cover, and cook until cashews are softened, about 20 minutes.

2 Transfer the mixture to a blender and process until smooth, 30 to 60 seconds. Return the mixture to the pot (strained through a sieve, if desired), add the chickpeas and their liquid, and bring to a simmer over medium heat. Reduce the heat to low, cover, and cook until the chickpeas are very tender, about 10 minutes.

3 Add the remaining butter and stir until melted and incorporated. Stir in 2 tablespoons cilantro and season with salt to taste. Transfer to a serving dish, sprinkle with remaining 1 tablespoon cilantro, and serve.

For a vegan version, substitute 2 tablespoons olive oil for the butter in step 1, and omit the butter in step 3.

57g (4 tablespoons) **unsalted butter, cut into 4 pieces and chilled, divided**

225g (1 **medium**) **onion, chopped fine**

25g **garlic cloves (5 medium cloves), minced**

7g (4 teaspoons) **grated fresh ginger**

1 **serrano or jalapeno chile, stemmed, seeded (or not, if you want it spicy), and minced**

1 tablespoon **garam masala**

1 teaspoon **ground coriander**

½ teaspoon **ground cumin**

½ teaspoon **pepper**

300ml (2 1/4 cups) **water**

120g (½ cup) **tomato paste**

97g (3/4 cup) **cashews**

1 tablespoon **sugar**

1 1/2 teaspoons **fine salt**

3 cups **cooked chickpeas and their cooking liquid or 2 (15-ounce) cans chickpeas, undrained**

3 tablespoons **chopped fresh cilantro, divided**