

## INDIAN BUTTER CHICKPEAS

TIME: 1 HOUR 10 MINUTES

YIELD: 4 TO 6 SERVINGS

- 4 tablespoons unsalted butter
- 1 large onion, minced
- 1½ teaspoons kosher salt, plus more to taste *divided*
- 4 garlic cloves, finely grated or minced
- 1 tablespoon grated fresh ginger
- 2 teaspoons ground cumin
- 2 teaspoons sweet paprika
- 2 teaspoons garam masala
- 1 small cinnamon stick
- 1 (28-ounce) can whole peeled plum tomatoes
- 1 (15-ounce) can coconut milk
- 2 (15-ounce) cans chickpeas, drained
- Ground cayenne (optional)
- Cooked white rice, for serving
- ½ cup cilantro leaves and tender stems, for serving

1. Melt butter in a large heavy-bottomed pot or Dutch oven over medium heat. Stir in onion and ½ teaspoon salt; cook until golden and browned around the edges, stirring occasionally, about 20 minutes. (Don't be tempted to turn the heat up to medium-high; keeping the heat on medium ensures even browning without burning the butter.)

2. Stir in garlic and ginger, and cook another 1 minute. Stir in cumin, paprika, garam masala and cinnamon stick, and cook another 30 seconds.

3. Add tomatoes with their juices. Using a large spoon or flat spatula, break up and smash the tomatoes in the pot (or you can use a pair of kitchen shears to cut the tomatoes while they are still in the can). Stir in coconut milk and the remaining 1 teaspoon salt. Bring to a simmer, and continue to cook for 10 minutes, stirring occasionally, and continuing to mash up the tomatoes if necessary to help them break down.

4. Stir in chickpeas and a pinch of cayenne if you like. Bring the pot back up to a simmer and cook, stirring occasionally, for another 10 minutes. Taste and add more salt if necessary.

5. Serve spooned over white rice, and topped with cilantro.

