



# Ranger Nick's Aloo Chole

1 tin of chick peas  
400ml water  
1.5cm chopped ginger  
2 large diced potato  
1-2 chopped green chillies  
2 tbsps oil  
1 finely chopped onion  
1 tblsp lemon juice  
1 tblsp freshly chopped mint

Cutting board  
Sharp knife  
Wooden spoon  
Measuring spoons  
Cook pot

## Cooking Method:

Heat oil in your cook pot and fry ginger and onion until soft. Stir in packet of spices and mix well. Add potatoes, chick peas and water. Bring to the boil and let simmer for 30 minutes until potatoes are tender. Add mint, lemon juice and chillies and simmer for a further 2 minutes. Take off the heat and serve with rice.



*Chick peas make a wonderful vegetarian curry option.*

*This dish with a hint of mint is certainly one to be favoured as a main or side.*

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.