

# Mama Dor's Kitchen



## CHANA BATATA (Chickpeas & Potatoes)

### Ingredients:

Four large potatoes chopped into eights (skin on)  
2 x 400g cans of chickpeas, drained  
2 x 500g of passata cartons  
Dash of extra virgin olive oil  
1 tsp salt  
2 tablespoons of tamarind concentrated paste  
1-2 tsp chilli powder, depending on how much heat you'd like  
1/2 tsp garlic granules  
Dash of lemon juice  
1/2 tsp paprika

### Method:

Boil potatoes until they are mostly cooked.

Whilst the potatoes are boiling, make your sauce by adding the remaining ingredients (excluding the chickpeas) into a large saucepan. On a high heat, mix well and allow to come to a gentle boil. Add the chickpeas, stir and cover with a lid. Leave to simmer on a low heat.

Once the potatoes have cooked, drain and add them to the chickpea sauce. Mix well, cover and leave to infuse on a low heat for 30 minutes.

Serve with finely chopped red onions, and fresh chillies for an extra kick!.