

Spiced Chickpea Stuffing

A lovely nutty stuffing that doesn't taste Indian as such but definitely has a complexity of flavour and textures that are really delicious and moreish.

Serves 4-6

1 packet The Spice Tailor Punjabi Chickpea Masala

1 rounded tbsp. butter

½ medium onion, finely chopped

1 1/2 tbsp. chopped sage

50g dried cranberries

30g roasted cashew nuts

50g dry breadcrumbs

2 eggs, beaten

3-4 tbsp. water

Preheat oven to 180C.

Grease and line a 1lb loaf tin with baking parchment.

Cook the Chickpea Masala as per instruction until dry. Leave aside to cool.

Meanwhile, in a small frying pan, melt the butter and add the onions and fry until softened. Add the chopped sage and fry a further minute. Remove from the heat and leave to cool.

In a bowl, add the cooled Chickpea Masala, onion mix, cranberries, cashew nuts, breadcrumbs and eggs.

Mix together and add enough water to combine.

Spoon the mixture into the loaf tin and bake in the oven for 25 – 30 minutes.

**** Alternatively, can roll into small balls and bake for 10 – 15 minutes ****