CELERY AND CHICKPEA PORIYAL

* 2 tbsp coconut oil
* 1 tsp mustard seeds
* 1 tsp dry chilli flakes or hot paprika
* 1 cup chickpeas, soaked and crushed lightly
* 10 curry leaves (optional)
* 1 small onion, chopped
* 1 tsp [turmeric powder](https://spicesandaroma.in/recipe/manjal-thool-haldi-turmeric-powder-key-spice-in-indian-cooking/)
* 1 whole bunch celery, finely chopped (about 4 cups)
* 1/4 cup water
* 1/8 cup dry shredded coconut (unsweetened)
* Salt to taste
* 1 cup spinach leaves

**For kadai (wok) /cooking pan method:**

* Rinse and clean the celery stalk well. Chop them into tiny pieces and set aside.
* Soak 1 cup of chickpeas in 2 cups of water, overnight. Then crush them lightly with the back of a spoon. Set aside.
* Heat oil in a kadai/wok. Once hot, add mustard seeds and let it pop. Then throw in the red chillies, chickpeas and curry leaves. Saute for a minute.
* Add the onions, little salt and turmeric powder and saute for 5-8 minutes. Finally add the celery and water. Cook covered for 15 minutes for crunchy poriyal or 20 minutes for softer version.
* Stir through spinach and add coconut, salt to taste and mix well to combine.
* **Serve**