

Rajma masaledar

Ingredients:

1 cup rajma (dry) soaked overnight in plenty of water.
1 cup chopped tomatoes
1 capsicum chopped
1 stalk curry leaves
1 tbsp. coriander leaves finely chopped
2 green chillies slit lengthwise
1/4 cup coconut scraped finely
1 tsp. red chilli powder
1 tsp. coriander seed powder
1/4 tsp. turmeric powder
1/4 tsp. garam masala powder
1/2 tsp. sambhar masala powder
3-4 pinches asafoetida
salt to taste
1 lemon
1/2 tsp. cumin seeds
1 tbsp. ghee
2 tbsp. oil

Method:

1. Wash and pressure cook rajma in plenty of water, till very tender, (at least 6 whistles).
2. Drain, wash with clean water, keep aside.
3. Grind 2 tbsp. cooked rajma with 1/2 cup water in a mixie.
4. Heat oil in a pan, add cumin seeds and asafoetida, allow to splutter.
5. Add coconut, stir fry for a minute.
6. Add capsicum, curry leaves, tomatoes, stir fry for 2 minutes.
7. Add all dry masala powder, stir for a minute.
8. Add boiled rajma, 1 cup water, salt, cook for 3-4 minutes after boil resumes.
9. Add ground rajma, stir and cook till gravy is thick not watery.
10. Add lemon juice, ghee, stir and remove into serving dish.
11. Garnish with chopped coriander.
12. Serve hot with steamed rice or naans, etc

Making time: 30 minutes (excluding pressurecooking time)

Makes: 3 servings

Shelfife: 2 days refrigerated