



CHANA DAL TADKA

Cook Time	20
Prep Time	5
Serves	4-6



Ingredients

Split pigeon pea (toor dal) soaked	1/2 cup
Split Bengal gram (chana dal) soaked	1/2 cup
Ghee	2 tbsp
Cumin seeds	1 tsp
Asafoetida	1 pinch
Ginger chopped	1 inch piece
BMC Garam Masala	2 medium

Ingredients (Contd.)

Salt	to taste
Tomatoes chopped	2 medium
Red chilli powder	1 tsp
Turmeric powder	1/4 tsp
Cumin powder	1/4 tSP
Coriander powder	1/2 tsp
Garam masala powder	1/2 tSP
Juice	1 lemon
Fresh coriander leaves chopped	1 tbsp

Preparation

Step 1

Heat ghee in a non-stick pan and add cumin seeds. Once they change color, add asafetida and mix.

Step 2

Add garlic and ginger and sauté on medium heat for a minute. Add onions and a pinch of salt and sauté till the onions turn golden brown.

Step 3

Add tomatoes and sauté till they turn pulpy.

Step 4

Add red chili powder, turmeric powder, cumin powder, coriander powder, and gram masala powder and mix well. Cook for a minute and add the cooked grams and salt. Mix well.

Step 5

Add water if required and bring to a boil.

Step 6

Add lemon juice and remove from heat.

Step 7

Transfer into a serving bowl, garnish with coriander leaves and serve hot.