Masoor Dal Recipe:

Ingredients:

½ yellow onion

½ tomato

½ small lime

2 pieces garlic

vegetable oil

haldi

dhanya

chilli powder

mustard seeds

½ cup masoor dal

1. Finely dice yellow onion , tomato and garlic.
2. Put 1 tbsp vegetable oil into the rice cooker and put mustard seeds into oil to check for heat
3. Add quarter spice spoon dhanya, half spice spoon haldi and 3/2 spice spoon chilli powder
4. Add onions and garlic to rice cooker once oil is hot and stir.
5. Add tomato to rice cooker after 2 minutes.
6. Set ½ cup masoor dal to boil with 3 cups of water
7. Add 1 tsp salt and squeeze lime into water and wait for it to boil.
8. After water starts to boil pour the water and the dal into the rice cooker.
9. Let cook and check after approx. 30 mins.
10. Add salt or chilli powder on top as per taste.

Basmati Rice:

1. 1 cup of rice and 2 cup of water added to rice cooker.
2. Let cook and add more water if necessary.
3. Add 1 tbsp ghee to mixture