



Dal Makhani

1. Rinse black lentils and kidney beans and soak them overnight.
2. Pressure cook soaked lentils and beans until soft and mushy.
3. Heat butter or ghee in a pan. Add cumin seeds and let them splutter.
4. Add chopped onions and sauté until golden brown.
5. Add ginger-garlic paste and green chili. Sauté for a minute.
6. Add chopped tomatoes and cook until they turn soft and mushy.
7. Add turmeric powder, red chili powder, garam masala, and salt. Mix well.
8. Add cooked lentils and beans along with some water. Simmer for 10-15 minutes.
9. Add cream (if using) and mix well.
10. Serve hot with rice or naan.

Menu