



Indian Style Broccoli Subzi

Serving: 1

Veg

Ingredients

Preparation Method

- Combine the roasted chana dal ,urad dal and 1tsp of cumin seeds in a small non-stick pan and dry roast on a medium flame for 4 to 5 min.
- Cool and blend in a mixer along with 1 cup . keep aside.
- Heat a deep non-stick pan on a medium flame and when it is hot add the remaining 1 tsp of cumin seeds and bayleaf and dry roast on a medium flame for 30 sec.
- Add the onions and dry roast on a medium flame for 2 to 3 min.
- Add the broccoli and salt, mix well and cook on a medium flame for 2 min
- Add $\frac{1}{2}$ cup of water , cover with a lid