**Bisi bele bath**

Prep time: 1 hour Cook time: 30 min

**Ingredients:**

* 2/3 cup sona masuri rice
* 1 tbsp raw peanuts
* 1 tsp low sodium salt (adjust to taste)
* ½ cup tur dal (pigeon pea)
* ½ tsp haldi (turmeric powder)
* ½ carrot, chopped
* ¼ cup French beans, chopped
* ¼ cup green peas
* 2 small brinjals (eggplants), chopped
* 1 onion, chopped
* 1 tomato, chopped
* 1 tbsp tamarind (soaked)
* 2 tbsp Bisi Bele Bath powder mixed in 1 cup water
* 1 tbsp unsweetened desiccated coconut
* 1 tbsp oil (sunflower, rice bran, or extra light olive oil)
* ½ tsp mustard seeds
* 1 dry red chili
* 8 curry leaves
* Pinch of hing (asafoetida)
* 5 cashews

**Instructions:**

1. Rinse the rice and peanuts a couple of times in water. Soak them in 2½ cups of water for 20 to 25 minutes.
2. Soak the tamarind in ½ cup warm water for 25 to 30 minutes.
3. Heat a pan, add the soaked rice and peanuts with water and ½ tsp salt. Bring to a boil, then lower the heat and simmer until the rice is cooked and all the water is absorbed. Cover and set aside.
4. Squeeze and extract the tamarind pulp from the soaked water. Strain and set aside.
5. In a pressure cooker, add rinsed tur dal, haldi powder, 2 cups water, and pressure cook for 8 to 9 whistles until the dal is soft and mushy.
6. Once the pressure drops, open the lid and mash the dal with a spoon. Set aside.
7. Heat a pan, add all the chopped vegetables and ¼ tsp salt. Pour 2 cups water, stir, cover, and cook the veggies until they are fork-tender.
8. In the cooker containing the mashed dal, add the cooked rice and peanuts, along with the cooked vegetables and their stock.
9. Stir gently to mix. Then add 1 cup water and the tamarind pulp. Mix everything well, being careful not to break the rice grains.
10. In another pan, take 2 tbsp of Bisi Bele Bath powder and mix it with 1 cup water. Stir and add this mixture to the cooker.
11. Add desiccated coconut and adjust the salt to taste. Stir to combine.
12. Keep the cooker open and simmer on low heat for 20 minutes, stirring often and adding water if needed. Cover and set aside once done.
13. In a tadka pan, heat oil, add mustard seeds, curry leaves, dry red chili, cashews, and hing. Fry until the cashews turn light golden.
14. Pour this tempering over the prepared Bisi Bele Bath. Stir and cover the cooker with its lid for about 5 minutes to infuse the tempering flavors.
15. Serve hot with roasted papad.