**Dhaba Dal**

Prep time: 10 min Cook time: 20 min

**Ingredients:**

* ½ cup black masoor dal (rinsed and soaked for 30 minutes)
* 2 cups water (for pressure cooking)
* 1½ tbsp oil
* 1 tsp cumin seeds (jeera)
* ½ cup onions, finely chopped
* 1 tsp ginger-garlic paste
* ½ cup tomatoes, finely chopped
* 1 green chili, chopped
* ½ tsp turmeric powder (haldi)
* ½ tsp garam masala
* ½ tsp red chili powder
* Low sodium salt, to taste
* ½ cup water (adjust consistency)
* 1 tbsp coriander leaves, chopped (for garnish)

**Instructions:**

**Pressure Cook the Dal:**

1. In a pressure cooker, add black masoor dal and 2 cups water.
2. Cook on medium heat for 10-12 minutes (or 4-5 whistles) until the dal is soft and well-cooked.

**Prepare the Masala:**

1. Heat oil in a pan.
2. Add jeera (cumin seeds) and let them splutter.
3. Add chopped onions and sauté until they turn golden brown.
4. Stir in ginger-garlic paste and sauté for 30 seconds.
5. Add chopped tomatoes and green chili, cooking until the tomatoes soften and the masala releases oil.

**Combine the Masala & Dal:**

1. Add red chili powder and turmeric powder, mix well.
2. Pour this mixture into the cooked dal and stir thoroughly.
3. Add salt to taste and ½ cup water if the dal is too thick.
4. Simmer on low-medium heat for 5-6 minutes, stirring occasionally.

**Garnish & Serve:**

1. Lightly mash some of the lentils for a creamier texture.
2. Add garam masala, mix well, and turn off the heat.
3. Garnish with chopped coriander leaves.
4. Serve hot with steamed basmati rice, jeera rice, or roti