**Rajma Masala**

Prep time: 9 hours Cook time: 45 min

**Ingredients:**

* 1 cup rajma (kidney beans), rinsed thoroughly and soaked overnight
* 2 tablespoons oil
* 1 bay leaf (tej patta)
* ½ teaspoon cumin seeds (jeera)
* ½ teaspoon cumin powder (jeera powder)
* 1 cup onions, finely chopped
* 1½ cups tomatoes, chopped and pureed
* 1 green chili, chopped
* ½ teaspoon red chili powder
* 1 teaspoon ginger-garlic paste
* 1 teaspoon garam masala
* 1 teaspoon coriander powder (dhania powder)
* ½ teaspoon turmeric powder (haldi)
* ½ teaspoon dried fenugreek leaves (kasuri methi)
* 2 tablespoons chopped coriander leaves (for garnish)
* Low sodium salt, to taste

**Instructions:**

**Prepare & Cook:**

1. After soaking the rajma overnight, discard the soaking water and rinse the beans thoroughly.
2. In a pressure cooker, add the rinsed rajma and 2 cups of water. Cook for about 4 whistles, or until the beans are soft. Set aside.

**Sauté the Onions:**

1. Heat oil in a pot over medium heat. Add the cumin seeds and bay leaf. After a few seconds, add the chopped onions and green chili.
2. Sauté until the onions turn light golden brown.

**Add Masala:**

1. Stir in the ginger-garlic paste and sauté for 1 minute. Then add the tomato puree and cook for 4-5 minutes until the mixture thickens.
2. Add the red chili powder, garam masala, coriander powder, cumin powder, and turmeric. Sauté for another 3 minutes to let the spices blend well.

**Combine Rajma and Simmer:**

1. Add the cooked rajma along with the stock from the pressure cooker. Add 1 cup of water and mix well.
2. Reduce the heat to low and let it simmer for 15 minutes, allowing the flavors to meld together.

**Garnish and Serve:**

1. Remove from heat and add crushed kasuri methi and chopped coriander leaves.
2. Serve hot with rice, roti, or sourdough bread.