



Rajma (Vegetarian Chili)

Recipe courtesy Padma Lakshmi

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	--	4 servings
Cook Time:	25 min		

Ingredients

- 2 tablespoons vegetable oil
- 1 cup minced onions
- 1 green bell pepper, diced
- 2 cloves garlic, minced
- 4 firm, ripe tomatoes, cut into 1-inch pieces
- 2 teaspoons minced gingerroot, or 1 teaspoon ground ginger
- 1 teaspoon cumin seeds
- 1 teaspoon Garam Masala
- 1/2 teaspoon lemon pepper
- 1/4 teaspoon dried red pepper flakes, or to taste (optional)
- 2 cups drained kidney beans (19-ounce can)
- Salt and freshly ground pepper, to taste
- 1/2 lemon, juiced, or to taste
- 3 tablespoons minced fresh cilantro

Directions

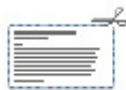
In a large saucepan set over moderate heat, warm the oil until hot, add the onions and pepper, and cook, stirring occasionally, for 5 minutes. Add the garlic, tomatoes, gingerroot, cumin seeds, Garam Masala, lemon pepper, and dried red pepper flakes, if desired, and simmer the mixture, stirring occasionally, for 10 minutes. Add the beans and salt and pepper to taste, and cook, stirring occasionally, for 5 minutes more. Stir in the lemon juice and cilantro.

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