*Rajma Recipe No Onion No Garlic*

* *Prep time: 15 min*
* *Cook time: 60 min*
* *Serves: 5*

*Main Ingredients:*

1. *kidney beans*
2. *tomato*

*Ingredients*

* *Rajma - 1 cup, kidney beans, wash and soak water for 6-7 hours*
* *Cumin seeds - 1/2 tsp*
* *Asafoetida - 1/2 tsp*
* *Green chili-ginger paste (2 green chilies+1" ginger piece)*
* *Red chilli powder - 1 tsp*
* *Tomatoes - 3, large, puree*
* *Salt to taste*
* *Oil - 1 1/2 tbsps*
* *Ghee - 1/2 tbsp (optional)*
* *Dry roast for 3 mts and grind to a fine powder:*
* *Cloves - 2*
* *Green cardamom - 1*
* *Black cardamom - 3*
* *Cinnamon - 1/4" stick*
* *Black pepper corns - 1/2 tsp*
* *Coriander seeds - 3/4 tbsp*

*Method*

1. *In a pressure cooker, add the soaked rajma along with 4 cups water and salt. Pressure cook until the rajma turns soft on touch and holds shape.*
2. *Heat oil in a heavy bottomed vessel. Once the oil turns hot, add cumin seeds and allow to turn brown. Add asafoetida and green chili ginger paste.*
3. *Add the tomato puree and cook on low medium flame till the mixture begins to leave oil. It will take approx 15-20 mts. Add red chili powder and mix.*
4. *Set aside 1/4 cup of cooked rajma and add the remaining rajma along with the water to the tomato mixture and mix well. Add 2 cups of water, freshly ground garam masala powder and adjust salt.*
5. *Cook the rajma on low medium flame for 15 mts. Lightly mash the set aside rajma and add to the mixture and mix well. Continue to cook on low medium flame till the required gravy consistency is achieved.*
6. *Turn off flame and remove to a serving bowl. Serve warm with rice or jeera pulao or naan or roti.*

*Tips*

* *Try to use a mortar and pestle to pound the garam masala ingredients. It enhances the flavor of the dish by leaps and bounds.*
* *Do not use too sour tomatoes and ensure you grind them to a very smooth paste.*
* *Do use badi elachi/black cardamom.*
* *You can use a slow cooker to cook the rajma or boil them over stove top if you do not have a pressure cooker. Add enough water while boiling the rajma.*