



Kidney beans crostini

Being a North Indian, I love Rajma... it's my favorite pulse :)
This a recipe which my mom used to make often for us when we were kids....

Ingredients

How many servings?

1 Cup kidney beans (soaked overnight)

6 Brown bread slices

2 Tbsp Tomato Ketchup

2 Cup Coriander leaves

2 Green chilly

Salt

Garam masala

Dry Mango powder

Red chilly powder

Cumin seeds powder

Oil

Steps

How long to cook?

- 1 For green chutney - Take washed coriander leaves, 2 green chillies, salt to taste, 2 tsp cumin seeds powder, 3 tsp dry mango powder & add little water to grind it into smooth chutney.
- 2 Boil kidney beans in pressure cooker with salt to taste. Once done, cool it to room temperature
- 3 In a bowl, take boiled kidney beans, ketchup, 2 tbsp tomato ketchup, 2 tsp garam masala, 1 tsp red chilly powder, pinch of salt and mix well.
- 4 Now, remove sides of bread slices & cut it out into 4 pieces. In a wok, deep fry these small bread slices & set on tissue to drain excess oil.

- 5 On a plate, set these slices, top them up with kidney beans mix & garnish with green chutney. Serve with tea :)