



Chana dal khichdi

The other day I was late from office and too lazy to cook... Voila! Khichdi to the rescue :D

Ingredients

How many servings?

3/4 Cup rice

3/4 Cup chana dal

2 Dry red chillies

2 Black cardamom

2 tsp Cumin seeds

1/2 tsp Asafoetida

Salt

Ghee

Steps

How long to cook?

- 1 Soak chana dal for 20mins before cooking. Soak rice for 10-15 mins separately. Strain out water before next step
- 2 In a pressure cooker add 2 tsp ghee. Once it is hot, add roughly cut dry red chillies, black cardamom, bay leaf, asafoetida and cumin seeds. Once seeds start to crackle, add dal and rice and saute on simmer for 1-2 mins.
- 3 Now add water and salt to taste and pressure
- 4 Serve hot topped with ghee.