



dal chawal

by Maithreyi Satish

if you have any questions,
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SERVINGS :
2 – 3

PREP TIME :
10 MINUTES

TOTAL TIME :
45 MINUTES

NOTES :

INGREDIENTS

- 1 cup Basmati Rice
- 1 cup Split Mung Dal
- 1/4 tsp Turmeric
- 1/4 tsp Asafoetida
- 1 tsp Cumin Seeds
- Salt: as needed
- 1 tsp finely grated ginger
- 1 tsp minced garlic
- 3 medium sized, finely chopped Tomatoes
- 2 tbsp chopped Cilantro
- 2 tbsp Ghee
- Green Chillies (Indian variety, serrano, or jalapeños)
- ~6 cups of Water

