

# Sheba's Kitchen

**VEG**

Mixed Daal



## Ingredients

- 1/2 Cup Chana Daal
- 1/4 Cup Black Urad Daal
- 1 Tea Spoon Salt
- 1/2 Tea Spoon Ground Red Pepper
- 1/2 Teas Spoon Turmeric Powder
- 1/2 Teas Spoon Corainder Powder
- 1 Tea Spoon Ginger Garlic Paste
- Pinch of Cumin Seeds
- 4 Grape Tomatos or Cherry Tomatos
- 2 Green Chillies
- Mint to Garnish
- 4 Table Spoon of Oil

## Information

Serves	2
Prep Time	30 minutes
Cooking Time	20 minutes
Eat with	Roti / Rice
Cook ahead	Yes

## Steps Using Cooker

- 1 - Soak both Daals in hot water for 30 minutes
- 2 - Wash Daals and put Daals in the cooker
- 3 - Add all spices, green chillies and tomatoes
- 4 - Add 1/2 cup of water and close the cooker
- 5 - Cook for 15 minutes after the pressure builds
- 6 - When safe open the cooker check consistency of Daal
- 7 - Add water if too thick or cook with open cooker till water evaporates
- 8 - In a frying pan add oil and fry cumin seeds till brown
- 9 - Add fried cumin seeds with oil to hot Daal - you will hear a sizzling sound
- 10 - Serve in a dish and garnish with mint

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