

Masala Khichdi

Makes- 5 People

Ingredients

- 1 cup rice
- 1 cup yellow moong dal
- 2 onion, chopped
- ½ cup carrot, chopped
- 2 medium potato, chopped
- ½ cup capsicum, chopped
- ½ teaspoon chilli powder
- ½ teaspoon garam masala powder
- 2 tablespoon ghee
- 1 teaspoon mustard seeds
- 1 spring of curry leaves
- 2 green chillies, chopped
- pinch of asafoetida
- 2-3 cloves of garlic, chopped
- 1 tbsp of ginger, chopped
- salt as required

Recipe

- Wash the dal and rice. Soak them in water for 15 minutes.
- In a pressure cook, fry onions in a combination of 1 tablespoon ghee.
- When the onions are light brown, add the mustard seeds and green chillies, asafoetida, garlic, ginger and curry leaves. Now add the red chilli powder and garam masala. Fry for a while, put add mixed veggies and saute. Now add the rice and dal mix and fry for 2-3 minutes.
- Pour in 2 glasses of warm water. Add potato cubes and salt. When the water starts bubbling, cover the cooker with its lid and pressure cook for 3 whistles.
- Sprinkle ghee on top before serving. You can also make your own tadka, which will add on to the taste and aroma of this simple recipe. Serve hot