

Masala Khichdi



4 servings, Total cooking time 30 min

You will need

1 cup Zebra Basmati Rice
1 cup green (moong) dal
2 large onions
2 small potatoes
1 (2 inch) piece coconut
1 teaspoon turmeric powder
1 teaspoon red chili powder
1 teaspoon cumin seeds
1 teaspoon garam masala
6 garlic cloves
1 piece ginger
5-6 green chilies
Oil or ghee, as required
Salt to taste
Coriander leaves, for garnish

To cook

Wash and soak the dal and the rice, chop onion and green chilies finely. Mince the coriander leaves with garlic and ginger. Peel the potatoes and cut it into small cubes. Grind the coconut piece into a fine paste. Fry the onions in 1 tablespoon ghee or oil. When the onions are light brown add the minced garlic, ginger and green chilies. Then add the garam masala together with the ground coconut. Fry for a while, put in the rice and dal and fry till masala is crisp. Pour in warm water and cover the rice and the dal with water. When the water dries up more water may be added. Add the potato cubes and salt. When the water starts bubbling, lower the heat and simmer till rice and dal are cooked. Sprinkle coriander, garnish with whole green chilies and serve.