

Daal

Ingredients

- 1 cup red lentils
- 2 cups chicken stock
- 2 cups water
- 100 grams onion
- 50 grams tomato
- 6 garlic cloves
- 1 green chili
- 2 curry leaves
- 1 tablespoon ghee
- 2 tablespoons daal masala

Instructions

1. Process onion, garlic, tomato, and green chili until almost smooth.
2. In a pot, heat ghee over medium heat and add curry leaves.
3. Add processed mixture to the pot and cook until fragrant.
4. Add lentils, daal masala, and water to the pot and bring to a boil.
5. Simmer for about half an hour.