



Dal Makhani Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Cup Sabut Urad Dal
- 1/4 1/4 Cup Rajmah
- Pinch Salt (To Taste)
- Cups Water
- Tablespoons Ghee
- Teaspoon Ginger (Cut Into Strips)
- Teaspoon Garlic (Chopped)
- Onion
- Green Chillies (Chopped)
- Teaspoons Dry Red Chillies
- Tablespoons Tomato Puree
- 1/2 1/2 Cup Cream
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. To make this Dal Makhani recipe, soak 1 cup dal and 0.25 cup rajmah overnight. Next morning, wash the dal and rajmah and pressure-cook in excess water for one whistle. Remove from stove and cool slightly. Drain and discard the water.
2. In a pressure cooker, add 4 cups water and salt to the dal and rajmah, and pressure cook for another 30 minutes, till the dal is well cooked.
3. In a karahi, heat 2 Tbsp ghee and fry 1 Tsp chopped ginger, 1 Tsp garlic and 1 finely chopped onion till golden brown. Add 3 green chillies and 2 Tsp red chilli powder and fry for a minute. Add 5 Tbsp tomato puree and cook till the ghee separates. Add to the dal and bring to a boil, then add a sachet of MAGGI Masala-ae-Magic and add salt to taste. Simmer for a few minutes.
4. Take it off the stove and mix in 0.5 cup cream. Garnish with 2 Tbsp coriander leaves and serve hot with rotis or parathas! Through the decades, this simple and nutritious restaurant style Dal Makhani recipe has transcended boundaries and became a symbol of Punjabi hospitality. The addition of "Makhani" or "butter" to the name reflects the decadent touch that was introduced, turning it into a dish that was as delightful as it was satisfying. Today, Dal Makhani stands as a beloved dish, celebrated not only for its taste but also for the traditions and stories it carries. It's a dish that bridges generations, connects cultures, and continues to be an essential part of family feasts and celebrations. If you have a family that loves vegetarian food, this dal makhani recipe is a must cook! It is deliciously decadent with the goodness of butter and urad dal. And this dal makhani recipe can be cooked in just 4 simple steps.

Nutrition

70 Minutes

Carbohydrates

13.5 g

6 Servings

Energy	160.6 kcal
Fats	10.56 g
Protein	4.15 g