



## Dhaba Style Rajmah Masala Recipe

### Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 2 Tablespoons Oil
- 2 Onion (Chopped)
- 1 Teaspoon Ginger-Garlic Paste
- 2 Tomato (Chopped)
- 200 gms Rajmah (Kidney Beans)
- 0.5 Teaspoon Red Chilli Powder
- 0.25 Teaspoon Turmeric Powder
- 6 Cups Water
- 1 Pinch Salt
- 1 Teaspoon Coriander Seeds
- 1 Teaspoon Cumin Seeds
- 3 Tablespoons Coriander Leaves (Chopped)

### Zubereitung

1. Wash and soak rajmah in excess water for 5-6 hours or overnight. Prepare ingredients as mentioned in the list.
2. Wash the soaked rajmah well, and pressure cook with water for 10 minutes after the first whistle.
3. In a karahi heat oil, add chopped onions and fry till golden brown. Add ginger garlic paste and fry for 5 minutes. Now add the tomatoes and sauté till soft.
4. Add red chilli powder and turmeric powder and fry for a minute, add the cooked rajmah along with the gravy. Add MAGGI Masala-ae-Magic, salt to taste and stir well. Bring it to a boil, and then simmer on medium flame for 10 minutes. Mix well.
5. Top with coarsely powdered coriander seeds and jeera. Serve hot garnished with coriander leaves.

#### Nährewerte an

Carbohydrates	39.54 g
Energy	277.19 kcal
Fats	8.48 g
Protein	12.75 g

🕒 70 Minutes

⊕ 4 Servings