



Dhaba Style Rajmah Masala Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Oil
- Onion
- Teaspoon Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- gms Rajmah
- 1/2 1/2 Teaspoon Red Chilli Powder
- 1/4 1/4 Teaspoon Turmeric Powder
- Cups Water
- Pinch Salt (To Taste)
- Teaspoon Coriander Seeds
- Teaspoon Cumin Seeds
- Tablespoons Coriander Leaves (Chopped)

Instruction

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.

Nutrition

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

70 Minutes

4 Servings