



Rajma Masala

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 large can of red kidney beans - 1 medium sized onion, chopped - 2 tablespoons of unsalted butter or ghee - 1 teaspoon of garlic paste - 1 teaspoon of ginger paste - 3 cloves - 2 large tomatoes - 2 green chilis - 2 teaspoons of garam masala - 1/2 teaspoon of chili powder - 1/4 cup of fresh cilantro leaves - salt to taste

Instructions

1. Saute the onions until golden brown
2. Blend tomatoes and green chilis in a food processor and add to the onions - saute until the tomatoes are cooked (about 5 minutes on medium heat)
3. Add chili powder, garam masala, and butter or ghee
4. Add the beans, along with the liquid from the can for all the flavor
5. Add salt for desired taste
6. Add water if consistency is too thick - this depends on personal preference. I like mine thick
7. Garnish with fresh cilantro leaves