

Dal Amritsari



Prep Time
10 min

Cook Time
18 min

Step 1 (3 min)

Step 2 (5 min)

Step 3 (4 min)

Step 4 (5 min)

Step 5 (1 min)

Ingredients

1. 1 tablespoon ghee or butter
2. 1 teaspoon cumin seeds
3. 1 cup chopped onions
4. 1 cup diced tomatoes
5. 2 cups IV dal tadka
6. 2 cups IV dal makhani
7. 1/4 cup cream

Instructions

Heating Ghee or Butter and Sautéing Cumin Seeds

- 1 In a pan, heat 1 tablespoon of ghee or butter over medium heat. Add 1 teaspoon of cumin seeds and sauté until fragrant.



Cooking Onions

- 2 Add 1 cup of chopped onions and cook until golden brown.



Adding Tomatoes

- 3 Add 1 cup of diced tomatoes and cook until they become soft.





Mixing Dal Tadka and Makhani

- 4** Pour 2 cups of dal tadka into the pan, then add 2 cups of leftover dal makhani. Stir well and let it simmer for 5 minutes.



Topping with Cream and Serving

- 5** Top the dal mixture with 1/4 cup of cream. Serve hot.



Make this recipe Instantly Yours

Made with our



Dal tadka

Recreate the traditional Dal Tadka in your kitchen with this ready-to-cook kit. Featuring a blend of lentils and spices, this mix offers a burst of flavor in every bite. Just cook with water, simmer, and finish off with a sizzling tadka for that authentic touch. Ready in under 7 minutes, it's perfect for a fresh, home-cooked meal.



Dal Makhani

Our Ready-to-Cook Dal Makhani brings you the rich, creamy goodness of slow-cooked black lentils and red kidney beans. Infused with aromatic spices, this kit lets you experience the flavors of North Indian cuisine at home. Simply simmer with water for a few minutes, and enjoy a fresh, homemade dal that's ready to impress.