

Dal Makhni



Prep Time
0

Cook Time
17 min

Step 1 (5 min)

Step 2 (3 min)

Step 3 (2 min)

Step 4 (3 min)

Step 5 (2 min)

Ingredients

1. 2 cups IY cooked rice
2. 1 cup IY Dal makhani
3. 1 tablespoon ghee
4. 1 teaspoon cumin seeds
5. 1 medium onion, finely chopped
6. 1 cup mixed vegetables (carrots, peas, beans, and corn)
7. 1 teaspoon ginger-garlic paste
8. 1/2 teaspoon turmeric powder
9. 1/2 teaspoon red chili powder
10. 1/2 teaspoon garam masala
11. Salt to taste
12. Fresh cilantro for garnish (optional)

Instructions

Sautéing

- 1 Heat 1 tablespoon of ghee in a large pot. Add 1 teaspoon of cumin seeds and let them splutter. Add 1 medium finely chopped onion and sauté until golden brown.



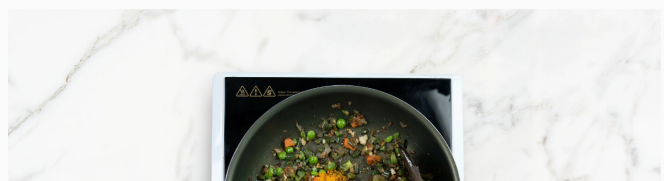
Adding Vegetables

- 2 Add 1 teaspoon of ginger-garlic paste and sauté for another minute. Add 1 cup of mixed vegetables and sauté for 2-3 minutes until they are slightly tender.



Spicing it Up

- 3 Add 1/2 teaspoon of turmeric powder, 1/2 teaspoon of red chili powder, and salt to taste. Mix well.





Mixing Dal Makhani

- 4** Add 1 cup of prepared dal makhani and mix well.



Adding Cooked Rice

- 5** Add 2 cups of cooked basmati rice and gently fold in the mixture to combine evenly.



Finishing Touches

- 6** Sprinkle 1/2 teaspoon of garam masala over the pulao and mix gently. Garnish with fresh cilantro if desired.





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