

Palak Khichdi



Prep Time
5 min

Cook Time
20 min

Step 1 (5 min)

Step 2 (5 min)

Step 3 (3 min)

Step 4 (5 min)

Step 5 (2 min)

Ingredients

1. 2 cups IY cooked rice
2. 1 cup IY dal tadka
3. 1 cup spinach puree
4. 1 tablespoon ghee
5. 1 teaspoon cumin seeds
6. 2 cloves garlic, minced
7. Salt to taste
8. Garlic flakes for garnish
9. 1 tablespoon butter

Instructions

Sautéing Garlic and Cumin Seeds

- 1 In a large pan, heat 1 tablespoon of ghee. Add 1 teaspoon of cumin seeds and let them splutter. Add 2 cloves of minced garlic and sauté until golden brown.



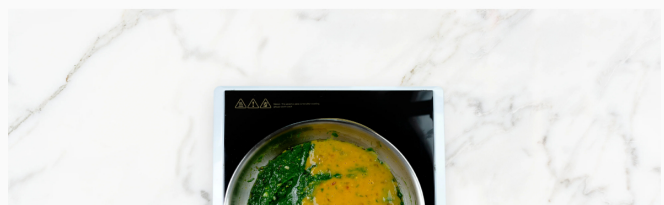
Adding Spinach Puree

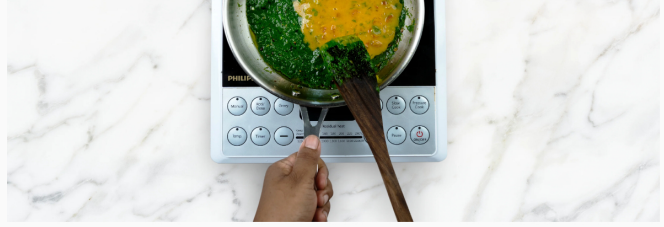
- 2 Add 1 cup of spinach puree to the pan and cook until it thickens, about 5 minutes.



Mixing Dal Tadka

- 3 Stir in 1 cup of prepared dal tadka and mix well with the spinach puree.





Combining with Rice

- 4** Add 2 cups of cooked rice to the pan and combine evenly with the spinach and dal mixture. Add salt to taste.



Garnishing and Serving

- 5** Garnish with garlic flakes and add 1 tablespoon of butter on top. Serve hot.



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Made with our

Dal tadka