

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Teacup	Dhal, Moong	
1	Tablespoon	Cooking Oil	
1	Teaspoon	Chilly Powder, Red	
1/2	Teaspoon	Coriander Powder	
1/4	Teaspoon	Turmeric Powder	
	As Required	Salt	to taste
1/4	Teaspoon	Mustard Seed	
1/4	Teaspoon	Jeera/Cumin Seeds	
2-3	Pinch	Asafetida (Hing)	
1/2	Teaspoon	Lemon Juice	
1/2	Teaspoon	Garam-Masala	
1	Teaspoon	Coriander Leaves (Kothmeeth)	chopped
1/4	Teacup	Water	

Method

1. Wash and soak dal in some water for 2 hours.
2. Mix chilli, dhania, turmeric, salt in 2 tablespoon water.
3. Heat oil in a heavy pan, add seeds, let them splutter.
4. Add asafoetida and masala water.
5. Stir and cook for a minute.
6. Add drained dal, water, and cover.
7. Cook for 7-8 minutes or till dal is soft to press but not mushy.
8. Stir gently intermittently, not breaking dal.

9. Add lemon juice, garam masala and mix.
10. Allow most of water to evaporate once cooked.
11. Garnish with coriander if desired.