

# DINNERLY



## Rajma Dal with Garlic Rice & Cilantro

 20-30min  2 Servings

Rajma dal, Taj Mahal! This quick kidney bean and tomato curry comes together more quickly than you can all your favorite Indian take-out place. Spoon this hearty, flavorful curry over garlicky basmati rice and dig in. Cook, relax, and enjoy!

#### WHAT WE SEND

- kidney beans
- basmati rice
- plum tomatoes
- fresh cilantro
- yellow onion
- garlic

#### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

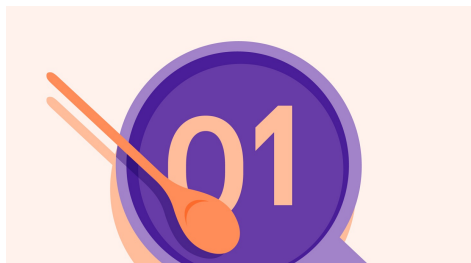
#### TOOLS

- fine-mesh sieve
- medium saucepan
- small saucepan

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING



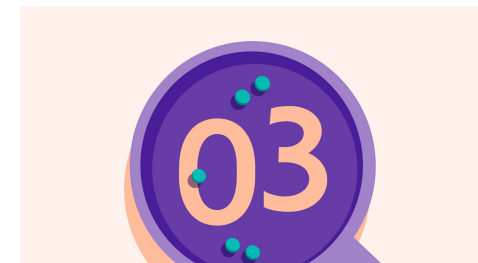
#### 1. Prep ingredients

Peel **1 large garlic clove**, then finely chop (about 2 teaspoons). Rinse **rice** in a fine-mesh sieve until water runs clear. Trim ends from **onion**, then halve, peel, and finely chop (about 1¼ cups). Core **tomatoes**, quarter lengthwise, and cut into ½-inch pieces. Finely chop **cilantro leaves** and **stems**.



#### 2. Cook garlic rice

Heat **1 tablespoon oil** and **1 teaspoon garlic** in a small saucepan over medium. Cook until garlic is fragrant, about 1 minute. Add **rice**; toast until fragrant, about 1 minute. Add **1¼ cup water** and ½ **teaspoon salt**. Bring to a boil. Cover. Cook over low until water is absorbed, about 17 minutes. Remove from heat. Cover and keep warm.



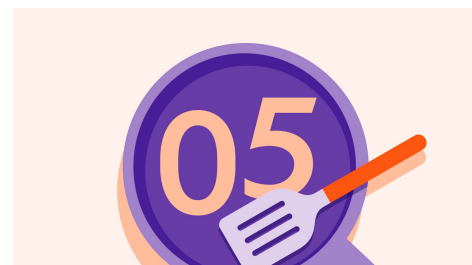
#### 3. Brown aromatics

Meanwhile, in a medium saucepan, heat **1 tablespoon oil** over medium-high. Add **onion** to saucepan and cook until browned, about 6 minutes. Add **curry powder** and **1 tablespoon oil**. Cook, stirring, until fragrant, 30 seconds.



#### 4. Build curry

Add **tomatoes**, **kidney beans** and their liquid, **1 teaspoon salt**, and **a few grinds of pepper**. Cover and bring to a boil. Reduce heat to medium-high and cook, partially covered, until the tomatoes have softened and the liquid has reduced by about half, 9 minutes.



#### 5. Finish & serve

Meanwhile, in a small bowl, combine remaining **cilantro**, **1 teaspoon garlic**, ¼ **teaspoon salt**, **2 teaspoons oil**, and **a few grinds pepper**. Remove **curry** from heat. Stir in cilantro-garlic mixture, then season curry to taste with **salt** and **pepper**. (Add **1 tablespoon of water** at a time if the curry seems thick.) Fluff **rice** with a fork. Serve **curry** over **rice**...



#### 6. Extra Credit

Coarsely grate 1 Persian cucumber then mix with a dollop of plain yogurt, salt and pepper, then top our take-out worthy curry with this creamy raita.