

DINNERLY



Rajma Dal with Garlic Rice & Cilantro

 20-30min  4 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

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

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- fine-mesh sieve
- large saucepan
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING



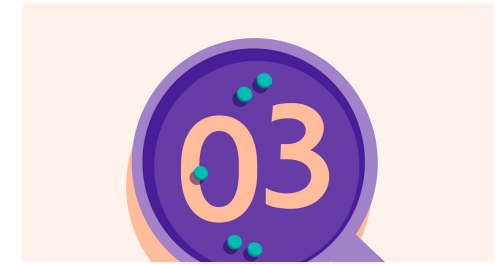
1. Prep ingredients

Peel **2 large garlic cloves**, then finely chop (about 4 teaspoons). Rinse **rice** in a fine-mesh sieve until water runs clear. Trim ends from **onion**, then halve, peel, and finely chop (about 2½ cups). Core **tomatoes**, quarter lengthwise, and cut into ½-inch pieces. Finely chop **cilantro leaves** and **stems**.



2. Cook garlic rice

Heat **2 tablespoons oil** and **2 teaspoons garlic** in a small saucepan over medium. Cook until garlic is fragrant, about 1 minute. Add **rice**; toast until fragrant, about 1 minute. Add **2 cups water** and **1 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 **2 tablespoons oil** over medium-high. Add **onion** to saucepan and cook until browned, about 6-8 minutes. Add **curry powder** and **2 tablespoons oil**. Cook, stirring, until fragrant, 30 seconds.



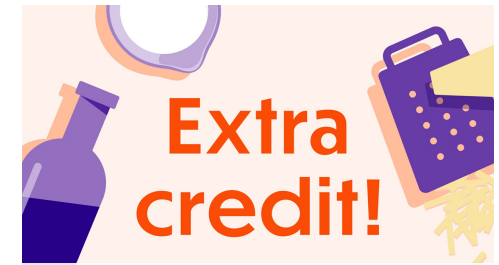
4. Build curry

Add **tomatoes**, **kidney beans** and their liquid, **2 teaspoons salt**, and **¼ teaspoon 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**, **2 teaspoons garlic**, **¼ teaspoon salt**, **1 tablespoon 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. tk

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.