



BisiBele Bhaat Recipe

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Cup Arhar Dal
- 1/2 1/2 Teaspoon Turmeric Powder
- Cups Water
- gms Tamarind
- 1/4 1/4 Teaspoon Asafoetida (1 Pinch)
- Tablespoons Salt (To Taste)
- Tablespoon Red Chilli Powder
- Green Chillies (Chopped)
- gms Shallots
- Tomato (Small, Chopped)
- Drumstick
- Tablespoons Ghee
- Teaspoon Mustard Seeds
- 1/2 1/2 Teaspoon Urad Dal
- Teaspoon Methi Seeds
- Chilli Flakes
- Curry Leaves
- Cloves Garlic
- Tablespoons Sambhar Masala Powder
- Tablespoons Coriander Leaves (Chopped)
- Cups Cooked Rice
- Cashewnuts (halved)

1. Prepare ingredients as mentioned in the list.
2. Wash and pressure cook the dal with 1½ cups of water and turmeric powder for one whistle. Keep aside.
3. Soak tamarind in 1 cup of water, make a pulp and strain. To this add asafetida, salt, red chilli powder, green chillies, onions, tomatoes and drumstick. Mix well, add to the cooked dal and cook for 1 whistle.
4. Heat ghee in a karahi add the mustard seeds and when they splutter add urad dal, methi seeds, red chilli, crushed garlic and curry leaves. Sauté for a minute, add sambhar powder, mix well. Add this seasoning to the cooked dal and vegetables, mix well.
5. Add 1½ cups of water and MAGGI Masala-ae-Magic, bring it to boil and simmer for 2-3 minutes.
6. Put cooked rice in a large bowl, pour the prepared Sambhar and mix well. Heat remaining 1 tbsp ghee, add the cashew nuts. When they turn golden brown add the curry leaves and immediately pour over the rice and Sambhar mix to make Bisibele Bhaat.
7. Serve hot garnished with chopped coriander leaves.

57

8 Servings