



Rajma Sundal

Serve: 2

Courses: Starters & Snacks

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 1 cup kidney beans/rajma.
- 2) 1 tsp mustard seeds.
- 3) 1 tsp urad dal.
- 4) 2 dry red chilies.
- 5) A pinch of asafoetida.
- 6) 2-3 tbsp fresh grated coconut.
- 7) 12-15 curry leaves.
- 8) Figaro Pure Olive Oil.
- 9) Salt, to taste.

Methods:

- Step 1:** Pressure cook soaked rajma with 1 tsp salt. Drain and set aside.
- Step 2:** Heat Figaro Pure Olive Oil in a pan. Add mustard seeds and urad dal.
- Step 3:** Add curry leaves, red chilies and asafoetida. Fry for 10-15 seconds.
- Step 4:** Add cooked rajma and salt. Saut for 4-5 mins.
- Step 5:** Take off heat. Add coconut. Stir well and serve.

THANK YOU

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