



Rajma

Serve: 4

Courses: Main Course

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 250 gms rajma beans, boiled
- 2) 1 onion, chopped
- 3) 1 capsicum, chopped
- 4) 1 tsp chilli powder
- 5) 1 tsp turmeric powder
- 6) ½ tsp ginger, chopped
- 7) 1 clove garlic, crushed
- 8) ¼ tsp vinegar
- 9) 1 tbsp coriander leaves, finely chopped
- 10) 1 tbsp Figaro Pure Olive Oil
- 11) Salt, to taste

Methods:

Step 1: Cook rajma beans with salt, turmeric powder, chilly powder and coriander powder in a pressure cooker. Sauté onion, garlic and ginger in heated Figaro Pure Olive Oil. Add chilly powder and vinegar. Fry well.

Step 2: When the onion becomes translucent, add chopped capsicum, cooked beans and salt.

Step 3: Mix and cook for 5 minutes. Garnish with chopped coriander.

Step 4: Serve hot with roti or rice.

THANK YOU

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