



## Rajma

Rajma is a popular vegetarian Indian dish made with red kidney beans in a thick, spicy gravy. It is usually served with rice.

### Ingredients

2 tbsp oil  
½ tsp cumin  
1 tsp ginger garlic paste  
1 cup onions chopped fine  
¾ cup tomato chopped fine  
½ cup kidney beans  
1½ cup water  
1 tsp ginger, julienned  
1 green chili, slit  
2 tbsp coriander leaves

### Spice Powders

¼ tsp turmeric  
½ to ¾ tsp red chilli powder  
½ to ¾ tsp garam masala powder  
Salt as needed (usually about ½ tsp)

### Preparation

Wash and soak kidney beans for 8-10 hours in water. Strain the water and rinse them well. Cook the beans in a pot or pressure cooker until soft (they shouldn't be mushy). For pressure cooking, allow 3-4 whistles on medium heat.

Heat a pan with oil and sauté cumin and ginger garlic paste.

Add onions and sauté until they turn golden. Sauté tomatoes next.

Add all the spice powders and salt. Sauté until oil begins to leave.

Add cooked kidney beans along with the water it was cooked in (stock).

Add ginger and green chili.

Keep on low flame simmer for 10-15 mins.

Garnish with coriander leaves.

Serve rajma with rice, onion, and lemon wedges.