



MY RECIPE BOOK



By



RAJMA MASALA



STEPS:

1. HEAT OIL IN A PAN, SAUTÉ CHOPPED ONIONS UNTIL GOLDEN, THEN ADD GINGER-GARLIC PASTE AND COOK FOR A MINUTE.
2. ADD CHOPPED TOMATOES AND COOK UNTIL SOFT.
3. STIR IN SWADSUGAM RAJMA MASALA AND COOK FOR 1-2 MINUTES.
4. ADD THE COOKED RAJMA, MIX WELL, AND COOK FOR 5-7 MINUTES.
5. ADD WATER IF NEEDED FOR DESIRED CONSISTENCY.
6. GARNISH WITH CILANTRO AND SERVE HOT WITH RICE.