

## Handi-Moong Dal Tadka



### Main:

1. 1/2 cup moong dal (mung beans)
2. 1/2 cup masoor dal split (red lentils)
3. 1-1/2 cup water

### Ingredients for masala:

1. 3 T oil
2. 1 t each ginger / garlic (chopped)
3. tomato (chopped)
4. green chilis
5. 1 t red chili powder
6. 1/2 t turmeric powder (1t fresh, grated)
7. 1 t roasted cumin powder
8. T water
9. salt per taste
10. 2 T cream
11. 2 T white, unsalted butter
12. 1/4 t garam masala
13. 2 T fresh coriander leaves

### Ingredients for tempering:

1. 2 T clarified butter
2. 1 T ginger / garlic (cut in lengthwise)
3. 1/2 t cumin seeds
4. 1 dry red chili

## Handi-Moong Dal Tadka



### Double

#### Main:

4. 1 cup moong dal (mung beans)
5. 1 cup masoor dal split (red lentils)
6. 3 cup water

#### Ingredients for masala:

14. 6 T oil
15. 2 t each ginger / garlic (chopped)
16. 2 tomato (chopped)
17. 2 green chilis
18. 2 t red chili powder
19. 1 t turmeric powder (1t fresh, grated)
20. 2 t roasted cumin powder
21. 4 T water
22. salt per taste
23. 4 T cream
24. 4 T white, unsalted butter
25. 1/2 t garam masala
26. 4 T fresh coriander leaves

#### Ingredients for tempering:

5. 4 T clarified butter
6. 2 T ginger / garlic (cut in lengthwise)
7. 1 t cumin seeds
8. 2 dry red chili