

Curried Dal

Active time: 15 minutes Total time: 45 minutes

Makes: 4–6 servings

A warming, fragrant dish that's popular in City Market's cafe. Great served with a dollop of sour cream or yogurt on top and plenty of naan.

Ingredients:

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- 4 tablespoons vegetable oil
- 1 onion, chopped
- 2 tablespoons fresh ginger, minced
- 1 jalapeño pepper, seeded and diced
- 3 cloves garlic, minced
- 2 tablespoons curry powder
- 1 tablespoon cumin
- 1/2 tablespoon turmeric
- 2 cups red lentils
- 3 1/2 cups water
- 13 ounces coconut milk
- 14 ounces diced tomato
- salt & pepper to taste
- 1/2 bunch cilantro (optional)

Directions

1. No directions provided.