Pan of Bliss

Let's cook it real slow!

Rajma Masala

https://panofbliss.com/rajma-masala/

Prep Time 15 minutes minsCook Time 50 minutes minsTotal Time 1 hour 5 minutes



Ingredients

- 2 cups Rajma (Red kidney beans)
- 1 large Onion
- 6-8 nos. Garlic pods
- 2 inches Ginger root
- 4-5 nos. Green chillies
- 4 nos. Tomatoes (medium)
- 3 nos. Cloves
- 2 nos. Big cardamom (Badi elaichi)
- 2 tbsp Rajma masala or Punjabi garam masala
- 1/2 tsp Turmeric powder

- 1 tsp Chilli powder
- 1 tsp Cumin powder
- 1 tsp Coriander powder
- 1 tsp Dried Fenugreek leaves/Kasuri methi (crushed)
- 3-4 stalks Coriander leaves (chopped)
- 2 tbsp Sunflower oil
- 1 tsp Salt or as per taste

Instructions

1. Wash and soak 2 cups of Rajma beans overnight for 6 to 8 hours. Next morning, throw away the soaked water and wash the beans.Transfer into the pressure cooker. Add 3 cups of water and 1 tsp salt. Pressure cook for 5 to 6 whistles. Switch off and keep aside.
2. In a grinder, add onions, ginger, garlic, green chillies, tomatoes, cardamom, cloves and grind to a paste.In a deep pan, heat oil. To it, add the ground onion-tomato masala and stir on low flame.
3. Cook till the oil separates from the gravy. Next, add the dry spices i.e., turmeric powder, chilli powder, cumin powder, coriander powder and stir well. Add the Rajma masala/garam masala and crushed fenugreek leaves and mix well.
4. Let all the spices blend well with the tomato-onion masalas by boiling it for 5 to 7 minutes. Now add the cooked Rajma beans into this gravy. Stir well and let it slow cook for 15 to 20 minutes on low flame.
5. To make the gravy creamier, you can mash a few beans with the ladle and keep stirring and mixing. The gravy will turn more creamy and delicious.Lastly, add the chopped coriander leaves, check salt and cook for 5 more minutes. Serve the piping hot Rajma masala curry with steamed basmati rice and raita.

Notes

Once the Rajma masala curry is prepared, it tastes even better the next day as the gravy/sauce absorbs all the spices. The Rajma curry can be refrigerated for at least a week.