

# DINNERLY



## Rajma Dal with Garlic Brown Rice & Cilantro



20-30min



2 Servings

This quick kidney bean and tomato curry comes together more quickly than you can call your favorite Indian take-out place. Spoon this hearty, flavorful curry over garlicky brown rice and dig in. We've got you covered!

### WHAT WE SEND

- 1 yellow onion
- 1 plum tomato
- ¼ oz fresh cilantro
- 5 oz brown rice
- ¼ oz curry powder
- 15 oz can kidney beans

### WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

### TOOLS

- small saucepan
- medium saucepan

### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 750kcal, Fat 28g, Carbs 105g, Protein 22g



#### 1. Prep ingredients

Finely chop **2 teaspoons garlic**. Finely chop **1¼ cups onion**. Core **tomatoes**, quarter lengthwise, and cut into ½-inch pieces. Finely chop **cilantro leaves** and **stems**.



#### 2. Cook garlic rice

Heat **1 tablespoon oil** and **1 teaspoon garlic** in a small saucepan over medium. Cook until fragrant, about 1 minute. Add **rice**; toast until fragrant, about 1 minute. Add **1¼ cups water** and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until water is absorbed, about 17 minutes. Cover to keep warm off heat.



#### 3. Brown aromatics

Meanwhile, in a medium saucepan, heat **1 tablespoon oil** over medium-high. Add **onions** and cook until browned, about 6 minutes. Add **curry powder** and **1 tablespoon oil**. Cook, stirring, until fragrant, 30 seconds.



#### 4. Build curry

Add **tomatoes, beans and their liquid, 1 teaspoon salt**, and **a few grinds of pepper**. Cover and bring to a boil. Reduce heat to medium-high and cook, partially covered, until tomatoes have softened and liquid has reduced by about half, 9 minutes.



#### 5. Finish & serve

Meanwhile, in a small bowl, combine **remaining cilantro and garlic, ¼ teaspoon salt, 2 teaspoons oil**, and **a few grinds of pepper**. Stir into **curry** off heat. Season to taste with **salt** and **pepper** (if too thick, add **1 tablespoon of water** at a time). Fluff **rice** with a fork.

Serve **rajma dal** over **garlic rice**. Enjoy!



#### 6. Make some raita!

Coarsely grate 1 Persian cucumber, then mix with a dollop of plain yogurt, salt, and pepper. Top our take-out worthy curry with this creamy raita.