

## TARCA DHAL

### Ingredients

- 1 ½ cups yellow split peas
- 4 cups water
- 2 carrots, peeled and diced
- 1 small piece ginger, minced
- 2 cloves garlic, minced
- ½ tsp turmeric
- 1 small chilli, chopped very fine
- 2 tsp salt

### TARCA

- 2 tbs oil
- 2 onions, sliced
- ½ tsp mustard seeds
- ½ tsp cumin seeds
- 2 tomatoes, sliced

Boil split peas and carrots in water with ginger, garlic, chilli, turmeric and salt.

Cook for about 20mins till soft.

Mash the Dhal and add water if too dry.

Pan fry the Tarka ingredients.

Divide the Dhal into serving bowls and spoon Tarka over Dhal.

Garnish with mint and coriander.