

Kashmiri Rajma

Ingredients:

- 2 cups of kashmir beans; dry
- 6 cups water
- 1 cup red onion; diced
- 1 cup crushed tomatoes
- 1 tablespoon ginger garlic paste
- 2 tablespoon plain yogurt
- 1/3 cup chopped cilantro
- 1 teaspoon cumin seeds
- 1/2 teaspoon garam masala
- 1 finely chopped green chili (serrano or birds eye)
- 1/2 teaspoon red chili powder
- 1/2 teaspoon cumin powder
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon coriander powder
- 2 teaspoons salt / adjust to taste
- 3 tablespoons oil; I use light olive
- 1/2 teaspoon paprika or kashmiri red chili powder
(this has no heat, only flavor)



Wash and soak the Kashmir beans in water for 4-5 hours or overnight. Strain the beans and place in a pressure cooker with the turmeric powder and 6 cups of water. Pressure cook the beans for one whistle and then set to medium heat, let cook for 20-25 minutes until the beans become soft.

If using an Instant pot, pressure on manual mode vent off for 20 minutes and let pressure naturally release. Keep the beans on low heat allowing them to slow cook.

Heat oil in saucepan over medium heat and add the cumin seeds. Once they start to sputter add the onions and green chili. Once the onions turn translucent, add the crushed tomatoes, half of the chopped cilantro, cumin powder, coriander powder, ginger garlic paste and red chili powder. Cook until the spices are incorporated with the mixture. Add 2 tablespoons of the cooked kidney beans and using an immersion blender; blend everything to a thick paste.

In a bowl add the yogurt, salt and a few spoons of the hot masala paste mixture. Mix well, add the masala paste and the yogurt mix to the kidney beans.

Increase the heat to medium and bring to a boil for 5-10 minutes or use the sauté function on the IP for 7 minutes. Taste for salt and adjust if needed. Add the garam masala and set heat on low and stir in between until the gravy thickens to the desired consistency, about 10 minutes. Garnish with remaining cilantro.

Serve hot with rice, roti, or naan.