Dal Nirvana

Amount 4 servings
Time 60+ min

Ingredients

- 1 cup lentils
- 15 oz crushed tomatoes
- 4 tbsp butter
- 2 cloves garlic
- 1 inch ginger
- 1/3 cup cream
- 1 cup water
- cilantro to taste
- cayenne pepper to taste
- salt to taste

Steps

1. Boil 1 cup lentils until tender, ~20 min.
2. Drain lentils. Add 4 tbsp butter, 1" ginger, 2 cloves garlic, cayenne pepper, salt, 15 oz crushed tomatoes, 1 cup water.
3. Simmer until mixture is thick and lintels are soft, ~40 min.

Notes

Serve with naan, rice, and a strong white wine.