

Rajma (Indian-Style Chili)



Traditionally, naan is a yeast-leavened, oven-baked or specially fried flatbread, eaten with Indian dishes like curries and dals (lentils). It's hard to beat authentic naan, but this recipe is a great substitute! You may even like it better than the store-bought version. The yogurt gives it a delicious flavor and light texture, but it can make it more difficult to handle. Don't be afraid to add extra flour to make the dough more workable.

SERVINGS: 6

PREP TIME: 15 MIN

TOTAL TIME: 30 MIN

INGREDIENTS

- 2 tablespoons canola oil
- 1 large onion, *diced*
- 4 garlic cloves, *minced*
- 2 tablespoons ginger *peeled and grated*
- 1 tablespoon ground coriander
- 1 teaspoon ground cumin
- ¼ teaspoon ground turmeric
- 2 cans kidney beans
- 1 can diced tomatoes
- 1 can crushed tomatoes
- 1 teaspoon salt
- Fresh cilantro, *chopped*, *(optional topping)*

DIRECTIONS

1. Finely chop onion and garlic. 2. Peel ginger with a spoon. Grate.



3. Heat large pot or high-sided pan on medium low. Add 2 tablespoons of canola oil.
4. Saute onions for about 5 minutes, or until they start to brown.
5. Meanwhile, measure coriander, cumin, turmeric and salt into a small bowl. You will add to the onions later.
6. Drain kidney beans. Open cans of tomatoes.

7. After onions have started to brown, add garlic, ginger and spices. Stir and cook for about 1 minute.

8. Add tomatoes and beans to the pot. Turn up heat to bring to a boil. Then turn down heat to simmer for 10-15 minutes.



NOTES