

Recipe

Tomato Rasam

By

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Ingredients

- Ripe Tomato (Choose very red tomatoes) - 4
- Green chili - 3
- Curry leaves - few
- Chana dal - 2 tsp
- Mustard seeds - 2 tsp
- Cumin seeds - 2 tsp
- Salt - as required
- Oil - 1 tbsp
- Coriander leaves (chopped)

Preparation

1. Cut tomatoes and mash it finely with hand or a masher to a fine puree.
2. Heat a pan, add oil, then add chana dal, mustard seeds and cumin seeds and fry until they splutter.
3. Add curry leaves, chopped green chili fry for a minute.
4. Add the tomato puree to the pan, water (about a cup-water level depends on how thick you want), salt and cook the tomato puree for about 10-15 minutes.
5. If you want spicier, add some red chili powder.
6. Turn off the heat, garnish with chopped coriander and serve hot.

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare