

## Recipe

### CABBAGE CHANA DAL

## By

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## Ingredients

Cabbage.....	1 medium sized
Bengal gram split ( <i>chana dal</i> ).....	¼ cup
Ginger.....	1 inch piece
Curry leaves.....	10-12
Oil.....	2 tbsp
Mustard seeds.....	1 tsp
Red chilies whole.....	4
Turmeric powder.....	½ tsp
Salt.....	to taste
<i>Garam masala</i> powder.....	1 tsp
Coconut (scraped).....	2 tbsp

## Preparation

1. Clean, wash and soak *chana dal* in one cup of water for half an hour. Drain and boil *chana dal* in approximately one cup of water till just done. Drain and keep aside.
2. Wash, drain, remove core and shred cabbage. Peel, wash and chop ginger finely. Wash and pat dry curry leaves.
3. Heat oil. Add mustard seeds, curry leaves and whole red chilies. When the seeds crackle add ginger. Sauté for a minute.
4. Add cabbage and cook until soft. Add turmeric powder and salt and mix. Add boiled *chana dal* and mix well. Let it cook for two minutes. Add *garam masala* powder and mix.
5. Garnish with scraped coconut and serve hot.

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