



Dry Peas with Garlic Seasoning

Serves: 2-3

Preparation time : 30mins

Ingredients:

1 cup whole dried peas
1 tomato
2 garlic cloves crushed (or 4-5 Indian small garlic cloves)
1/2 tsp. mustard seeds
2 green chilies
A pinch turmeric
1 tsp. oil
1 Tbsp. grated coconut(optional)
Salt

Procedure:

Soak the whole peas overnight and pressure cook with turmeric and green chills until soft and mushy. Allow to cool.

Keep oil for seasoning, add mustard. When they start popping, add crushed garlic and fry till garlic is slightly brown. Add the tomatoes and cook for 2 min. Now add the boiled peas and mix well. Add required water and bring to boil.

Serve hot with rice.

Note: It should not be too watery. Semi thick gravy goes well with plain rice.

