

Orange Lentil Curry

(servings 4)

1 cup orange lentil, rinse with water 3-4 times,
3 cup water
4 cloves garlic, crushed, let sit for 10 min before using.
1 tsp salt
1/2 tsp red pepper
1/2 tsp turmeric powder
1/2 tsp ground coriander

Add all to a cooking pot, cook on medium heat, with occasional stirring till lentils are soft and cooked. May add extra 1/2 to 1 glass water, cook until it is all blended through.

Cover and simmer for 10 min.

For garnish/Tempering:

1 small onion, cut in half and thinly sliced

3 Tbs extra virgin olive oil

Fry till onions are golden brown

Now add one tsp of thinly sliced ginger, add 1/2 tsp of cumin seeds, Fry 2-3 min and add to the cooked lentils, Mix, Garnish with fresh thinly cut cilantro,

Serve with boiled rice.

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