Sethum Creamy Toor Dhal Curry *Recipe*

INGREDIENTS:



- 1 cup **Sethum Toor Dhal**
- 1 small onion, sliced
- 2 garlic cloves, chopped
- 1 green chilli, sliced
- 1/2 tsp turmeric powder
- 1/2 tsp chilli powder
- 6–8 curry leaves
- 1 cup coconut milk
- 2 cups water
- Salt, to taste
- 1 tsp oil
- 1/2 tsp mustard seeds

INSTRUCTIONS:

- Rinse the **Sethum Toor Dhal** and drain.
- Add dhal, turmeric and water to a saucepan and cook until soft.
- Heat oil separately and add mustard seeds, onion, garlic, curry leaves and green chilli.
- Sauté until the onion softens, then add to the cooked dhal.
- Pour in the coconut milk and season with chilli powder and salt.
- Simmer gently for 5 minutes before serving.

PREP TIME: **10 MIN** COOK TIME: **30 MIN** SERVINGS: **4**