

# Hyderabadi Style Red Lentils

## Ingredients

- 2 Tbsp cooking oil
- 1 small onion, chopped
- 1 1/2 Tbsp ginger garlic paste
- 1/2 tsp cumin
- 1/2 tsp turmeric
- 1 1/2 cups red lentils
- 3 cups water
- red pepper flakes to taste
- 1 1/2 tsp salt
- 1/2 cup cilantro leaves, chopped

## Directions

Heat oil over medium heat. Add onion and saute until lightly brown. Add the ginger-garlic paste, cumin and turmeric and stir. Add the lentils, water and red pepper flake. Bring to a boil, then cover, turn down the temperature, and simmer until the lentils are soft and most of the water has been absorbed. Add salt and cook, uncovered, a few more minutes. Sprinkle cilantro on top and serve.

<http://www.marga.org/food/int/hyderabad/dal.html>