

Peshawari Dal Makhani

Slow cooked whole black lentil (Urad Dal) with ginger, onions, tomatoes, and spices.

- Chef Crafted
- Fully Customizable
- Made in India using locally sourced ingredients
- No additive, preservative or gums
- Non-GMO
- Responsible Nutrition
- Ready in minutes
- Room temp storage



Qty per bag = 4 cups

Product should be cooked to 165F.
Please adjust quantities to your preferences.

Cooking instructions per cup

1. **For Mildly Spicy** – Add 1/3 cup of water per cup of lentil. Plus add 1 tbsp of butter
2. **Creamier** – Add 1/3 cup of water per cup of lentil. Plus add 1 tbsp each of heavy cream & butter
3. **Restaurant Style** - Add 1/3 cup of water per cup of lentil. Plus add 1 tbsp each of heavy cream, butter, & tomato sauce
4. Bring dal to boil with constant stirring. Boil for 3 minutes and then turn the heat off.



Ingredients: Water, Whole Black Gram Tomatoes, Onions Ginger, Garlic, Sunflower Oil, Spices, Salt, Bay Leaves, Ginger Powder, Dry Fenugreek Leaves.

For Vegan Peshawari Dal Makhani - Add 1/3 cup of water per cup of lentil. Plus add 1 tbsp tomato sauce & 2 tbsp of vegan heavy cream