



## Misal

Tell the story of the recipe...

### Ingredients

How many servings?

3/4 cup Green Gram  
 2 medium sized Tomatoes  
 Salt  
 Garam masala  
 Cumin seeds  
 Asafoetida  
 Oil

### Steps

How long to cook?

- 1 Pressure cook overnight-soaked green gram
- 2 In a wok, take 1 tsp oil and add cumin seeds & asafoetida. Once it starts to crackle, add chopped tomatoes to it & saute well
- 3 Once tomatoes are cooked, add boiled gram to it. Add water and salt to taste. (I used whey instead of water)
- 4 Garnish with some farsan & serve hot with pav.