

thakkali saadam

preparation time: 10 minutes
cooking time: 45 minutes
chilli rating: mild

difficulty level: medium
serves: 6 as part of a
main meal

ingredients

1 recipe steamed basmati rice (see Ajoy's tips)

tomato chutney/thokku

75ml vegetable oil

1 tbs black mustard seeds

1 tbs split chickpeas

1 tsp split black lentils

1 tsp ground chilli powder

1 tsp ground turmeric

½ tsp asafoetida powder

1 tbs fresh ginger, ground

1 sprig fresh curry leaves

1 kg ripe tomatoes, chopped

salt, to taste

¼ bunch fresh coriander leaves, chopped

method

Prepare rice as directed (see Ajoy's tips) and keep warm.

Heat the oil in a heavy-based pan, add the mustard seeds and crackle. Reduce the heat and add the chickpeas and black lentils and cook until the chickpeas turn a light golden-brown, stirring constantly.

Add the chilli powder, then add the turmeric and stir well, for about 30 seconds.

Add the asafoetida and cook for a few moments more. Add the ginger and curry leaves and mix well. Add the tomatoes and season to taste with the salt. Cook until the tomatoes are cooked and begin to leave the sides of the pan.

Add the rice and mix well, taking care not to crush the rice.

Serve, sprinkled with the coriander leaves.

Serve this dish with a vegetable nilgiri khurma, poondu rasam (garlic and lentil soup) with a pachadi (raita) side dish and appalam (papadum).

Ajoy's tips

To cook the rice for this recipe, use 2½ cups basmati rice, 5 cups water and ½ teaspoon salt. To follow the preparation for perfect steamed basmati rice, click [rice blog](#). Click [Ajoy's blog on tumeric](#) to read about about turmeric and the other recipes mentioned