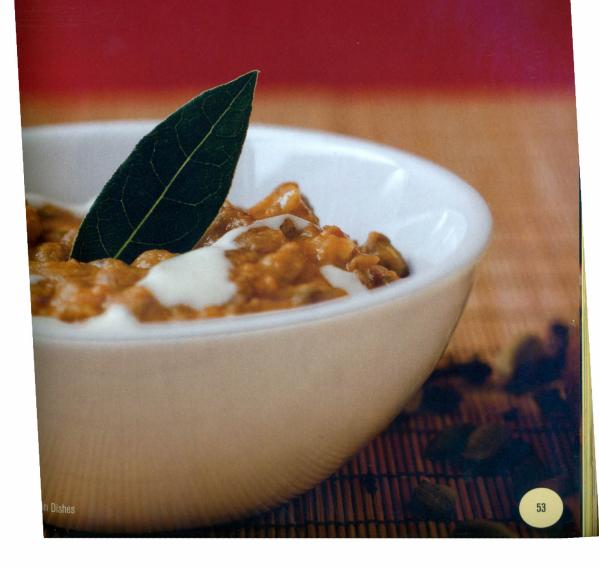# Dal Makhni

I made this dish after going out for Indian food with my best friend Sandy and seeing her order it every single time. I started to get jealous, because I could never taste her dish due to the cream. So here's my vegan version: a rich, creamy, filling lentil dish that's perfect for cold winter nights. Or any night. (Especially if you're Sandy.)

1 cup masoor dal *(substitute French or green lentils)*

2 cups water

$1/4$ cup oil

$1/2$ cup chopped onion

2 cloves

1 1-inch piece of cinnamon stick

1 bay leaf

2 green cardamom pods

1 x 1-inch piece of fresh ginger, peeled and minced

1 clove garlic, minced

$1 1/4$ cups tomatoes, diced

$1/2$ teaspoon salt

$1/2$ cup water *(optional)*

$2/3$ cup cashews

$2/3$ cup water

Dal Makhni

Makes 2 to 3 servings

step 1 Cook the lentils in 2 cups water until tender, about 40 minutes.

step 2 Heat the oil in a large skillet. Add the onion and cook until caramelized and reddish brown, being careful not to burn.

step 3 Add the cloves, cinnamon stick, bay leaf, and cardamom pods and fry for 2 to 3 minutes.

step 4 Add the ginger and garlic and cook an additional 2 minutes.

step 5 Add the tomatoes and salt and cook until slightly reduced, about 5 minutes.

step 6 Stir in the lentils and additional water, if needed, to thin.

step 7 Blend the cashews in a blender, slowly adding the water until it's all combined and a rich cream forms. Stir this cream into the lentils as desired, saving some for presentation when serving. Serve, garnishing with a drizzle of cashew cream.