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Spinach With Lentils



Ingredients

2 bundles of spinach
1/4 cup lentils (yellow moong dal)
2 big onions - chopped
2 green chillies - slit
3 tomatoes - chopped
3 flakes garlic - crushed
3 tbsp ghee
Salt to taste

Preparation

1. Pour some oil in a vessel. Drop in the crushed garlic and then the chillies and stir well.
2. Then fry the onions.
3. Next add the tomatoes and fry
4. Then add the spinach which has been cut and washed well thrice. Mix it well. Add salt to taste.
5. Now add the lentils - which have been soaked for awhile and washed thrice.
6. Mix the spinach and the lentils well and let it cook on medium gas till the lentils cook.
7. At this point, you may add a little water if necessary.
8. Now it's ready to eat with chapatis or bread.

Cooks Note