

Contributed by Shenaz

Ingredients

Quantity	Measure	Ingredients	Description
2	Medium	Bay Leaves /Tejpatta (Dry Chopped)	
1	Medium	Brinjals - black shiny	Chop in small pieces
1	Medium	Carrots	Chop in small pieces
500	Grammes	Chicken	skinned and washed
3	Medium	Chillies, Green	Masala to be ground
1	Inch	Cinnamon	Masala to be ground
4	Whole	Cloves (spice)	Masala to be ground
4	Teaspoon	Cooking Oil	Masala to be ground
1/2	Teacup	Coriander Leaves (Kothmeer)	fresh, and chopped
1/4	Teacup	Dhal, Masoor	Clean and soaked
1/4	Teacup	Dhal, Moong	Clean and soaked
1/4	Teacup	Dhal, Tur	Clean and soaked
1/4	Teacup	Dhal, Val	Clean and soaked
2	Teaspoon	Dhania Jeera Powder	Masala to be ground
2	Teaspoon	Dhansak Curry Powder (Parsi Special)	Masala to be ground
6	Flakes	Garlic	Masala to be ground
1	Inch	Ginger	Masala to be ground
1/4	Bunch	Methi Leaves	chopped

1		Onion	finely chopped,
2	Large	Onions	chopped
	As Required	Pepper Powder	Masala to be gr
1	Medium	Potatoes	peeled and cut i
50	Grammes	Pumpkin, Red	Chop in small pi
	As Required	Salt	Masala to be gr
1	Tablespoon	Tamarind Pulp	Masala to be gr
2	Large	Tomatoes	chopped
1	Teaspoon	Turmeric Powder	

Method

Pressure cook the dhals, vegetables and chicken pieces for 15 minutes (put enough water and little to more so that all the ingredients in the cooker are covered) When cooled open the cooker and remove the chicken pieces and potatoes pieces from the dhals and vegetables

Blend the dhals and vegetables in a blender. Heat oil and fry the chopped onions till brown Add the ground masalas and bay leaves fry till aroma comes out. Add chopped tomatoes and coriander leaves . Add salt and turmeric powder and fry for 2 minutes . Add the blended dhal to the masalas and allow it to boil . Then add chicken and potatoes pieces

Allow it to cook (add more water if necessary) . Finally the dhal should be little thick
Serve hot with brown rice