

# BAKED RAJMA



## PUNJABI-STYLE RED BEANS WITH CREAM

### Chef Chris

Note: This recipe requires a food processor.

This is kind of like Indian comfort food. Rich, thick and can be served by itself or as an accompaniment to all sorts of things. The pickled red onion on top is a nice addition.

Several Servings

1 hour prep time

1 hour total cook time

## INGREDIENTS

1 red onion

4 garlic cloves

1 jalapeno chili (remove seeds to reduce heat)

1 1-inch piece of ginger (I love ginger, so I use more than this)

2 tbsp. neutral oil

¼ tsp. cumin seeds

1 tsp. sea salt

1 28-oz. can crushed tomatoes

2 15 oz cans kidney beans, drained

½ tsp. red chili powder

¼ tsp. garam masala (skip or make with cinnamon, coriander seeds, Indian spices)

½ cup heavy cream

¼ cup chopped cilantro

## SHOPPING LIST

1 red onion

4 garlic cloves

1 jalapeno chili

ginger, 1 1-inch piece

crushed tomatoes, 1 28-oz. can

kidney beans, 2 15 oz cans

neutral oil

cumin seeds

garam masala

heavy cream

cilantro

granulated sugar

kosher salt

sea salt

red chili powder

white wine vinegar

**For the pickle:**

- 1 tsp. granulated sugar
- 1 tsp. kosher salt
- ¼ cup white wine vinegar

**DIRECTIONS**

1. Heat oven to 350°F.
2. Quarter the onion. Thinly slice one portion and place it aside.
3. Put the rest of the onion in the food processor along with the garlic, chili pepper, and ginger.
4. Puree until fairly smooth, scraping down sides of the bowl.
5. In a large ovenproof skillet, heat the oil over medium.
6. Add the cumin seeds and cook until lightly toasted, about 30 seconds.
7. Add the onion mixture and salt and cook, stirring occasionally until it becomes slightly golden in color, about 8-10 minutes.
8. Add the beans and chili powder to the pan and mix well. Use a fork to mash a tablespoon or so of the beans against the side of the pan to help thicken the sauce.
9. Add the crushed tomatoes and garam masala or other spices. Mix well. Drizzle the top of the pan with the cream. Place in oven and bake uncovered for about 30-40 mins.
10. While it is cooking, prepare the pickled onion:
  - Bring a small pot of water to a boil.
  - Transfer ¼ cup hot water to a small bowl.
  - Stir in the sugar and salt into the small bowl until dissolved.
  - Add the reserved onion slices to the boiling water in the pot (not the bowl). Turn off the heat under the pot and after 1 minute drain the onion. Transfer the softened onion to the small bowl and then stir in the vinegar.
11. When the beans are done cooking, remove pan from oven. **PLACE POT HOLDER OVER HANDLE OF PAN TO REMIND YOU IT IS HOT AND LEAVE IT THERE!!!**
12. Take the pickled onion slices out of the bowl and arrange on top of the beans. Garnish with the chopped cilantro (makes a very colorful dish).

Serve with naan, rice, buttered toast or flour tortillas. Great as a meal or a snack or a side dish. Can also serve with eggs or with hummus on toast.