

Dhaba Style Rajma Recipe | Easy Rajma Chawal

Make flavorful Dhaba Style Rajma without separately boiling the beans or blending the masala. Serve this rich rajma with homemade jeera rice.



Prep time
20 minutes

Cook time
40 minutes

Total time
60 minutes

Servings
4

Calories
300 kcal

Ingredients

Soaked Rajma	As required
Oil	2-3 tbsp
Cumin Seeds	As required
Green Cardamom	2-3
Bay Leaves	2
Black Cardamom	1
Cinnamon	1-inch piece
Cloves	3-4
Garlic	10-12 cloves
Onion	As required

Turmeric	As required
Kashmiri Chili Powder	About 1 tsp
Crushed Ginger	As required
Green Chilies	2-3
Tomatoes	As required
Coriander Powder	As required
Salt	To taste
Water	½ cup + 2-3 glasses
Rajma Masala	2 tsp
Black Pepper Powder	½ tsp
Kasuri Methi	A little
Rice	as required
Ghee	2-3 tbsp

Method

1. Temper the Whole Spices

Heat 2-3 tablespoons of oil in a pressure cooker. Add cumin seeds, green cardamom, bay leaves, black cardamom, cinnamon, and cloves. Roast the whole spices for about 1-2 minutes. Once they become aromatic, add the garlic cloves. Fry only until the garlic changes color slightly.

2. Sauté the Onion, Ginger and Spices

Add the chopped onions and sauté for about 30-40 seconds. Then add turmeric and Kashmiri red chili powder. Mix well and lightly roast the spices. Add crushed ginger and 2-3 chopped green chilies. Avoid browning the onions too much.

3. Add Tomatoes and Pressure Cook the Masala

Add the tomatoes, cut into halves. Then add coriander powder and salt to taste. Pour in about ½ cup of water and mix everything well. Close the pressure cooker and cook the masala for 2-3 whistles.

4. Make the Masala Smooth Without a Blender

Once the pressure releases, open the cooker. Remove the tomato skins and discard the bay leaves. Use a ladle to mash the cooked tomatoes, onions, garlic, and spices together. Continue mashing until the masala becomes smooth and well combined.

5. Add Rajma and Pressure Cook

Add the soaked rajma to the prepared masala. Pour in about 2–3 glasses of water. Add 2 teaspoons rajma masala, ½ teaspoon black pepper powder, and a little kasuri methi. Mix everything well. Close the cooker and cook on low heat for 3–4 whistles. The rajma should become soft and tender.

6. Prepare the Jeera Rice

Heat 2–3 tablespoons of ghee in another pressure cooker. Add ½ teaspoon cumin seeds and let them crackle. Add the washed rice and sauté briefly. Then add ¼ teaspoon salt and about 2 glasses of water. Close the cooker and cook the rice for one whistle.

7. Serve Hot Rajma Chawal

Check that the rajma is completely soft and the gravy has reached the desired consistency. Transfer the hot jeera rice to a serving plate. Pour the Dhaba Style Rajma over or alongside the rice. Serve hot with sliced onions, green chilies, or lemon.

Chef tips

- Do not overcook the onions at the beginning. Lightly fry the garlic. Remove the tomato skins after pressure cooking. Remove the bay leaves before mashing. Cook the rajma on low heat. Check that the beans are completely soft before serving.

Full recipe: <https://meenrazcooking.com/en/recipe/dhaba-style-rajma-recipe-easy-rajma-chawal/>

Watch the video: youtube.com/watch?v=HI7mGjQ1-2g