

TADKA DAAL

Red lentil daal cooked in a fragrant set of spices and finished with an infused hot oil



Preferred instructions

1. Submerge bag in hot simmering water for 10 minutes.

Alternative instructions

1. Cook in pan on medium heat, stirring regularly for 5-10 minutes until hot throughout.

Storage: Keep cold and consume by use-by date. Suitable to freeze for up to three months when frozen immediately.

Ingredients: Asafoetida, cumin, coriander, garam masala, garlic, ginger, onion, red chilli, red chilli powder, red lentil daal, salt, sunflower oil, tomato, tomato puree, turmeric.