



# Rasam

## Instructions

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1. On a stovetop, bring 3 cups of water to boil.
2. Cut tomatoes into medium sized pieces and add them to the boiling water.
3. Add the rasam powder and the salt
4. Boil for 10-15 minutes until the tomatoes have become well cooked, and are soft and mushy.
5. Add the cooked lentils.
6. Bring the entire mixture to a boil then turn it off.
7. Use a separate dish to heat oil and mustard seeds.
8. When mustard seeds start to pop, add cumin seeds.
9. When the cumin seeds are well roasted, add the entire mixture to the rasam.
10. Garnish with chopped cilantro leaves.
11. Serve with rice or drink as a soup. Enjoy!

## Ingredients

- 1/3 cup red lentils (masoor dal)
- 1 cup water to cook lentils
- 3 cups water for rasam
- 2 1/2 - 3 tomatoes
- 2 1/2 tsp rasam powder
- 1 1/2 tsp salt
- 1 tsp oil
- 1/2 tsp mustard seeds
- 1/2 tsp cumin seeds
- 1/4 cup cilantro leaves