



Savory Lentil Waffles or Pancakes (Daal Vada) and Green Chutney

Instructions

Serves: 4

Savory Waffle or Pancake

1. Soak 4 daals together in hot water for a minimum of 3 hours.
2. Mix soaked daals, chilies, garlic and piece of ginger in food processor and grind to make coarse paste. Avoid adding water.
3. Add salt, and finely chopped onion in the batter and stir well.
4. Ladle the batter on oiled waffle maker or on oiled skillet for pancake and cook until browned and crispy.
5. Serve with green chutney.

Green Chutney

1. Clean cilantro bunch by discarding hardy stems and washing thoroughly.
2. Mix all the ingredients except peanuts in blender and mix.
3. Once the mixture is roughly crushed, add peanuts and mix again.
4. Serve as a chutney or dip.

Ingredients

Savory Waffle or Pancake

½ cup split whole moong daal/yellow lentil daal

¼ cup masoor daal/Red lentil daal

1/8 cup tur daal (optional)

1/8 cup chickpea daal (optional)

½ red or yellow onion

2-3 cloves of garlic

1-2 green chilies (based on spice tolerance)

Small piece of ginger (1/2 inch or 1 teaspoon grated)

Salt to taste

1 teaspoon plant oil (avocado, canola, etc)

Green Chutney

1 bunch cilantro

1-2 green chilies (per spice tolerance)

1 Tablespoon raw peanuts (optional)

1 small piece ginger

1 clove garlic

3 dates

1 teaspoon cumin seeds

1 Tablespoon lemon juice

Salt to taste