

Namkeen Dal Crispy Lentil Snack

This is a delicious crunchy snack made of lentils. So easy to make and so amazing. Hope you guys will try making this at home. This will keep in a sealed container for as long as it takes to eat them all!

Ingredients

500g green or whole red lentils, washed

$\frac{3}{4}$ tsp salt

$\frac{1}{2}$ tsp black salt

$\frac{1}{2}$ tsp ground cumin

$\frac{1}{2}$ tsp dried mango powder

Cashew nuts, sunflower seeds or watermelon seeds if using

Method

Soak the lentils in water and leave overnight to soften.

The next day, drain and leave on a towel for 2-3 hours to dry completely.

Heat sunflower oil in a pan and then add handfuls of the lentils to fry in batches until they split and start to float.

Remove from the pan and strain the oil using a sieve.

Lay the cooked lentils on kitchen roll to absorb excess oil.

Place the cooked lentils in a large bowl and mix with the salt, cumin and mango powder.

Deep fry cashew nuts, sunflower seeds or watermelon seeds and add to the lentils if preferred, but this can be served without.

Serve with chai masala (made with black pepper, ground ginger, cardamom, cloves, loose tea leaves and sugar blended and added to boiling water. Add milk and strain into cups).