

## **Yellow Lentil Dal**

1 tablespoon olive oil

2 cups chopped onions

3 garlic cloves, minced

3 cups water

1 cup dried yellow lentils

3/4 teaspoon turmeric

3/4 teaspoon ground cumin

1/2 teaspoon ground ginger

- Combine 3 cups water and 1 cup lentils. Cook for 30 minutes.
- Heat oil in medium skillet over medium heat.
- Add onion and minced garlic clove and sauté until tender and golden brown, about 10 minutes.
- Add turmeric, cumin and ginger.
- Add to lentils.
- Stir over low heat
- Season to taste with salt and pepper.