

Product Details

VEGAN

Lentils with Fresh Vegetable:

Madras Sambar

Description: Jyoti Madras Sambar is a fragrant side dish or a soup made with Toor Dal, an Indian lentil and freshly chopped vegetables. Requires half can of water to be added. Serve as a soup or with rice, Idli (steamed rice cakes), Dosa (lentil crepes), pasta or breads.

Recipes: Various recipes using Madras Sambar are printed on the back of the label and are on the web site.

Ingredients: Water, Toor Dal, Vegetables (Fresh onion, Fresh bell pepper, Fresh Eggplant, Carrot and Okra), non-GMO Soybean oil, tomato, salt, tamarind, coconut and spices.

Sodium Note: Madras Sambar is normally served with unsalted rice and breads which share it's salt content







Package: Steel cans, 15 oz (284 g)

Shelf Life (from date of production): 3 years

Jyoti Natural Foods

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rition Facts Serving Size 2.5 oz (71g), 4 oz prepared Servings Per Container about 6 **Amount Per Serving** Calories 80 Calories from Fat 30 % Daily Value* **Total Fat 3g** 5% 3% Saturated Fat 0.5g Trans Fat 0g 0% **Cholesterol** Omg 16% Sodium 390mg Total Carbohydrate 11g 4% Dietary Fiber 1g 3% Sugars 1g **Protein** 4g 7% Vitamin A 20% • Vitamin C 0% Calcium 2% Iron 4%