Kitchari is a traditional detox food of Ayurveda. The philosophy is simple. The body detoxes when it is given the opportunity. Lighten up what you eat, and nourish the 6 tastes, and 5 senses at the same time, and voila, you’ve created the opportunity.

Kitchari is a considered a complete food in Ayurveda. You can eat it for weeks. Or do kitchari for a day. It’s like baby food. Simple to cook and digest ... and then you don’t have to worry about food for the day.

Why Kitchari:

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When to eat Kitchari:

- you’re stressed out or overwhelmed
- you’re sick
- you’re cravings are unhealthy
- you need a change of diet
- you need to give your body a break
- you’re too busy to prepare other food and need deep nourishment

What about vegetables?

This recipe is the most basic for detox or rejuvenation. Adding 2-3 cups of vegetables is a good idea:

Add diced roots in the last 20 minutes of cooking: carrots, beets, turnips, parsnips, or sweet potato.

Stir in greens when done cooking. Allow to sit for a few minutes: kale, chard, collards, celery, or shredded fennel

Stir in delicate greens just before serving: spinach, arugula, alfalfa sprouts, sunflower sprouts.

Kitchari for 1 day Recipe

1 c. Split Yellow mung Beans
1 c. White Basmati Rice
1 Tbs Fresh Ginger Root
1 Tbs ghee
1 tsp each Black Mustard Seeds, and Cumin and fenugreek seeds
1 tsp each Coriander powder, and fennel and Turmeric powder
1 pinch Hing (asafoetida), and cloves
3 Bay Leaves
6-8 c. Water (for thickness preferred)
rock salt, sea salt or Bragg’s, + black pepper to taste
1 c. chopped cilantro
lemon slice or spoon of fresh yogurt

Soak rice and beans overnight, if possible. Wash split yellow mung beans (dal) and rice together until water runs clear. Heat a large pot on medium heat. Melt the ghee. Add all the spices (except the bay leaves) and roast for a few minutes. Add dal and rice and stir again. Add water and bay leaves and bring to a boil. Boil for 15 minutes on medium heat. Turn heat to low, cover pot and continue to cook until dal and rice become soft (30-40 minutes). Add salt or Bragg’s to taste. Garnish with cilantro, lemon or yogurt. Add more water when you reheat it later in the day.

* For weak digestion, gas or bloating: Soak your beans overnight, or first par boil the split mung dal (cover with water and bring to boil), drain, and rinse of the bean scum Repeat 2-3 times + add more asafoetida if you have major bloating issues.

* Use a pressure cooker to shorten cooking time. Add vegetables after rice + beans are cooked.