

Recipe

Potatoes and Beans

By

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Ingredients

- 3 Tbsp ghee/oil
- 1 sprig fresh curry leaves
- 3 large potatoes, peeled and cut into ½ -inch cubes
- ½ Tsp turmeric powder
- 1½ C green beans cut into 1-inch lengths
- 1 Tsp coriander powder
- 1 Tsp salt
- ½ Tsp paprika

Preparation

1. Heat ghee/oil in a pan over moderate heat. Add the mustard seeds. When they crackle, add curry leaves and potatoes. Stir-fry for 4-5 minutes.
2. Add turmeric, beans and sauté for 2 minutes. Add the coriander powder, salt and paprika. Reduce the heat to low and cook partially covered while stirring when required, so that the vegetables do not stick to the bottom of the pan. Cook for 20-25 minutes or until the vegetables are soft. Remove from heat and serve hot.

Serves

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