

Miele

Potato and bean dry curry

By Miele

10 minutes

Preparation time

25 minutes

Cooking time

4

Serves



INGREDIENTS

- 20 g ghee
- 2 garlic cloves, thinly sliced
- 1 small brown onion, thinly sliced
- 1 long green chilli, thinly sliced into rounds
- 2 tsp ground coriander
- 1 tsp garam masala
- 1 tsp salt flakes, more to taste
- 250 g waxy potatoes, cut into 2 cm squares
- 80 ml (? cup) water
- 300 g green beans, cut into 4 cm lengths
- 1 tomato, finely chopped
- 2 tbsp roughly chopped coriander leaves, optional

METHOD

1. Melt the ghee in a large frying pan or gourmet oven dish on medium-high heat, induction setting 7. Add the garlic, onion and chilli, fry for 3 minutes then add spices, salt and potatoes. Cook for 5 minutes or until the potatoes start to crisp.
2. Add the water, cover and reduce heat to medium, induction setting 4. Cook, covered, for 10 minutes or until the potatoes are almost cooked through. Add the beans and cook, uncovered for 5 minutes or until the vegetables are cooked and the water has evaporated.
3. Place into a serving dish and sprinkle with tomato and coriander. Season to taste.