

Nirmal's Aloo Beans Kuttu



Ingredients:

- 1 pound potatoes (Aloo)
- 1 pound blanched french beans
- 10 oz frozen grated coconut
- 2 springs of curry leaves
- 3 tablespoons coconut oil
- 1 tablespoon mustard seeds
- 2 serrano chillies
- 1 tablespoon chopped ginger
- ¼ th piece sliced onions
- 200 ml water

Directions:

1. Boil potatoes until 80 percent done. Cut into small cubes and set aside
2. Heat coconut oil in a stir fry pan. To the hot oil, add mustard seeds and let it crackle.
3. Add sliced onions, ginger, serrano chillies, and curry leaves. Sauté for 5 minutes.
4. Add grated coconut and 200 ml of water and let the mix simmer for 5-10 minutes.
5. Add potatoes and beans and stir fry for 10-15 minutes or until cooked.
6. Add salt to taste. Garnish with ginger and cilantro.